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**(54) INSULATED BEVERAGE OR FOOD CONTAINER**

ISOLIERTER GETRÄNKE- ODER LEBENSMITTELBEHÄLTER

RECIPIENT ISOLE POUR BOISSONS ET ALIMENTS

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**EP 1 404 590 B1**

## Description

### BACKGROUND OF THE INVENTION

#### FIELD OF THE INVENTION

[0001] The present invention relates to an apparatus and method for insulating beverage containers and container stock material. In particular, the present invention relates to an insulated, paper-based beverage container or stock material having improved insulation properties and a method of producing these insulated containers or stock materials.

#### DESCRIPTION OF THE BACKGROUND ART

[0002] Current standard paper cup stock permits excessive heat transfer through the wall of an insulated beverage container. Accordingly, a user's hand becomes uncomfortably or sometimes even painfully hot when excessive heat transfer is permitted through the container wall. This may require the user to be inconvenienced by having to release the container due to the excessive heat of the container's contents. An analogous but opposite situation can occur with very cold beverages, where heat transfer from a user's hand is transferred rapidly to the contents of the container.

[0003] United States Patent No. 4,435,344 to Ioka describes a method for producing an insulating composite paper container having a body member and a bottom member. The body member is formed of paper coated or laminated with a thermoplastic synthetic resin film. A surface of the body member is then heated to form a foamed polyethylene heat-insulating layer on either or both of inner and outer surfaces of the container's body member. The heat-insulated body member is then attached to the bottom member.

[0004] United States Patent Nos. 6,030,476 and 5,840,139 to Geddes et al. describe a method for producing insulating beverage containers or cups, stock material and containers made therefrom. A stock material includes a base layer, an insulating layer formed on a portion of the base layer, and a printed pattern/mineral oil applied to the insulating layer. The insulating layer is formed from a thermoplastic synthetic resin film. U.S. Patent No. 6,030,476 describes a polyethylene foam taught on the outside surface of the paper cup.

[0005] European Patent Application EP 0940240 A2 describes a heat insulating paper cup with targeted insulation in areas where printed matter exists. The body member of the cup is coated on its outside surface with a foamable synthetic resin and on its inside surface with an inside surface laminate of a synthetic resin effective to prevent liquid penetration. The bottom panel member is optionally coated on its upper surface with a foamed or an unfoamed synthetic resin. Printed matter is provided prior to foaming of the synthetic resin on the outer surface of the cup with water-based ink. Further, the low

density polyethylene is foamed by vaporizing the water contained in the paper stock.

[0006] European Patent application EP 1060879 A2 describes a heat insulating paper cup having a body member partially or fully coated on its outside surface with a foamed low density polyethylene and coated on its inside surface with an unfoamed modified low density polyethylene.

[0007] United States Patent Application US-A-5,952,068 describes a single walled insulating paper cup having a body member fully or partially coated with a thin layer of polythene on its inside surface and coated fully or partially coated with a single or multiple layers of insulation that comprises a syntactic foam (a foam that contains insulating particles that are held in place by an acrylic resin binder) on the outside surface.

[0008] [0007a] Japanese Patent Application JP2000-335548 A describes a heat insulating paper cup having a body member formed from a composite paper, in which paper is stuck to both sides of a foam resin layer, wherein the inner surface of the container is coated with a polyethylene resin layer.

[0009] However, the devices and methods of the background art suffer from the following disadvantages. Other known designs sacrifice the outside printability of the cup to provide insulation or do not provide adequate insulation properties. As described above, many designs necessitate application of printed material prior to the manufacture of the paper cup, thereby limiting the ability to print or graphically enhance the cups after they have been manufactured.

[0010] The related art has not yet achieved insulated paper stock that is capable of effectively impeding heat transfer between the contents of the container and the exterior. In addition, adequate thermal insulation is not achieved from the related art in a manner that is cost effective.

#### SUMMARY OF THE INVENTION

[0011] The present invention overcomes the shortcomings associated with conventional devices and methods, and achieves other advantages not realized by conventional devices and methods.

[0012] It is an aspect of the present invention to provide an insulated beverage container, sleeve or stock material that reduces the energy transfer through a container wall, offers increased functionality and usefulness.

[0013] It is an aspect of the present invention to provide a container, sleeve, or stock material having superior hold times and pre-disposed to high quality printing and graphics.

[0014] The present invention is a recognition, in part, that the ability to produce blank paper cups, sleeves or stock material that can be printed/graphically enhanced is desirable. This invention permits a superior insulating cup product to be made from standardized manufacturing processes.

**[0015]** According to a first aspect of the present invention, an insulated beverage container is provided that comprises:

a container wall having an upper side portion, a lower side portion, and a bottom portion engaging said lower side portion to define a beverage containing space inside the container wall;

wherein said container wall comprises:

a paper stock layer arranged along an exterior surface of said container wall;  
a laminated or extruded foam layer arranged inside said paper stock layer; and  
a thin polyethylene film layer also arranged inside said paper stock layer, and wherein either:

(A) the foam layer forms the innermost layer of the container wall and the thin polyethylene film layer is sandwiched between the foam layer and the paper stock layer; or  
(B) the thin polyethylene film layer is applied onto the surface of the foam layer such that the foam layer is sandwiched between the paper stock layer and the thin polyethylene film layer, whereby the thin polyethylene film layer forms the innermost layer of the container wall.

**[0016]** Optionally two thin polythene film layers can be used, one on each side of the foam layer. Also, optionally the foam layer can be adhered directly or indirectly to the paper stock layer by melt extrusion, lamination or foam extrusion.

**[0017] [0015a]** In accordance with a second aspect of the present invention, an insulated beverage container sleeve is provided that comprises:

a bottomless container wall having a sidewall enclosing a beverage container space, wherein said sidewall comprises:

a paper stock layer arranged along an exterior surface of said sidewall;  
a laminated or extruded foam layer; and  
a thin polyethylene film layer,

wherein the foam layer forms the innermost layer of the sidewall and the thin polyethylene film layer is sandwiched between the foam layer and the paper stock layer.

**[0018]** In accordance with a third aspect of the present invention, an insulated beverage container stock material for making an insulated beverage container is provided that comprises:

a paper stock layer forming a first surface layer of said stock material;  
an extruded or laminated foam layer formed from a high density polyethylene, low density polyethylene,

linear low density polyethylene, or oriented polypropylene, wherein the foam layer forms the second surface layer of said stock material opposite said paper stock layer; and

a polyethylene film layer sandwiched between said paper stock layer and said foam layer.

**[0019] [0016a]** In accordance with a further aspect of the present invention, an insulated beverage container stock material for making an insulated beverage container is provided that comprises:

a paper stock layer forming a first surface layer of said stock material;

an extruded or laminated foam layer formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene;

a polyethylene film layer sandwiched between said paper stock layer and said foam layer, and  
a second polyethylene film layer sandwiching said foam layer between said first polyethylene film layer and said second polyethylene film layer.

**[0020] [0016b]** In accordance with another aspect of the present invention, a method of producing an insulated beverage container stock material is provided, wherein said method comprises the following steps:

providing a paper stock material;  
foaming a polymer selected from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene into a foam layer by mixing a blowing agent into the polymer prior to foaming;  
applying a polyethylene film barrier layer to a surface of the paper stock;  
applying the foam layer to said surface of the paper stock, whereby the polyethylene film barrier layer is interposed between said foam layer and the paper stock layer.

**[0021]** Further scope of the applicability of the present invention will become apparent from the detailed description given hereinafter. However, it should be understood that the detailed description and specific examples, while indicating preferred embodiments of the invention, are given by way of illustration only, since various changes and modifications within the scope of the invention as described in the claims will become apparent to those skilled in the art from this detailed description.

## BRIEF DESCRIPTION OF THE DRAWINGS

**[0022]** The present invention will become more fully understood from the detailed description given hereinafter and the accompanying drawings which are given by way of illustration only, and thus are not limitative of the

present invention, and wherein:

**[0023]** Figure 1 is a side cross-sectional view of an insulated beverage container according to the present invention;

**[0024]** Figure 2 is a cross-sectional view of a comparative insulated beverage container wall or sleeve;

**[0025]** Figure 3 is a cross-sectional view of an insulated beverage container wall according to a second embodiment of the present invention;

**[0026]** Figure 4 is a cross-sectional view of an insulated beverage container wall according to a third embodiment of the present invention;

**[0027]** Figure 5 is a cross-sectional view of a comparative insulated beverage container wall;

**[0028]** Figure 6 is a graphical view of experimental data representing actual and comparative hold times for embodiments of the present invention and commercial available products;

**[0029]** Figure 7 is a cross sectional view of an insulating beverage container sleeve according to the present invention; and

**[0030]** Figure 8 is a cross-sectional view of an insulated beverage container wall or beverage container sleeve wall according to another embodiment of the present invention;

#### DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

**[0031]** The present invention is directed toward an insulated beverage container or cup, the container stock material, and a method of producing insulated beverage containers or stock materials that utilize a polyethylene foam layer extruded or laminated to a surface of a food or beverage paper stock. The present invention is described in greater detail hereinafter with reference to the accompanying drawings.

**[0032]** Figures 3 and 4 are cross-sectional views of an insulated beverage container wall 11 according to various embodiments of the present invention. One of ordinary skill in the art will appreciate that an insulated container 10 as shown in Figure 1 will readily incorporate each of the beverage container walls depicted in Figures 3 and 4. While the following description is directed toward a cup, the techniques of this invention can be applied to any number of containers or surfaces, for instance a beverage container insulating beverage sleeve or stock material can be constructed from any of the embodiments shown in the accompanying drawings.

**[0033]** Figure 1 is a side cross-sectional view of an insulated beverage container 10 according to the present invention. The insulated beverage container includes a container wall 1 having an upper side portion 7, a lower side portion 8 and a bottom portion 9. A beverage containing space 11 is formed between the container wall's 1 upper side portion 7, lower side portion 8 and bottom portion 9.

**[0034]** As aforementioned, current standard paper cup

stock allows excessive heat to transfer through the wall of the container. This results in a user's hand becoming uncomfortably or sometimes even painfully hot or cold when grasping a hot or cold container. A quantitative measurement of the ability of a paper stock' to withstand heat transfer between the beverage containing space and the outermost surface of the container is often referred to as hold time. It will be appreciated that the present invention significantly improves the hold time of paper-based stock beverage containers over the related art.

**[0035]** The present invention utilizes a gas containing film adhered or selectively adhered to the surface of a paper stock. The gas containing film layer provides resistance to heat transfer through the container wall 1. The present invention provides an insulating container construction and a method of producing this construction which reduces the energy transfer through the container wall, providing increased functionality and usefulness.

**[0036]** Figure 2 is a cross-sectional view of a comparative insulated beverage container wall or sleeve 1. A beverage container wall or sleeve 1 includes a paper stock 2, and an extruded or laminated foam layer 3. The paper stock 2 provides structural rigidity and forms the desired shape of the container 10 or a portion of a sleeve wall. The extruded or laminated foam layer 3 is adhered to an inner surface (e.g. facing the beverage containing space 11) of the paper stock 2 and performs the function of a gas containing film layer. The foam layer 3 is designed to provide thermal insulation properties to the container.

**[0037]** The paper stock 2 is standard paper used for making beverage cups and other food containers. The paper stock 2 may be chosen with a thickness that provides optimized physical characteristics for cup construction. Important physical characteristics include fold strength, stiffness, tear and tensile strength.

**[0038]** A desired paper thickness is chosen such that the resultant thickness of the finished cup wall 1 does not negatively impact converting, handling or finished cup properties. A typical paper stock 2 for beverage and food containers range from 254 to 1016  $\mu\text{m}$  (10 to 40 mils) in a paper stock 2 thickness, and more particularly from 254 to 660  $\mu\text{m}$  (10 mils to 26 mils) in thickness in a preferred embodiment for the present invention. Where the present invention is applied to an insulating beverage sleeve, the paper stock 2 may be chosen with a thickness which provides the proper physical characteristics such as strength for constructing a sleeve surrounding a beverage container 10 such as that shown in FIG. 1. Important physical characteristics include fold strength, stiffness, tear and tensile strength. The paper thickness is chosen such that the resultant thickness of the sleeve and cup wall does not negatively impact handling, distribution or become cumbersome to the end user. Additional criteria affecting paper stock selection includes appearance and cost. A smooth, bleached-white paper may be chosen to enhance the print quality and the appeal of the cup or a brown kraft stock may be chosen for economy. Applica-

ble paper suitable for sleeve stock ranges from 51 to 254  $\mu\text{m}$  (2 mils to 10 mils) for the application to an insulating beverage sleeve.

**[0039]** The extruded or laminated foam layer 3 is applied to the paper stock 2 as an extrusion, lamination, or it is melted or fused. The purpose of the extruded or laminated foam layer 3 is to provide thermal insulation properties, to contain liquids and to provide heat sealing. However, the extruded or laminated foam layer 3 can also be used as a barrier to moisture transmission and further aids in seam sealing during container construction. In the case of an insulating beverage sleeve, the foam layer 3 is a gas containing layer that provides resistance to heat transfer through the sleeve wall.

**[0040]** The extruded or laminated foam layer 3, although not limited to, can be formed from any of the following exemplary materials: high density polyethylene (HDPE), low density polyethylene (LDPE), linear low density polyethylene (LLDPE), orientated polypropylene (OPP), etc. HDPE and LDPE are desirable materials in a preferred embodiment of the present invention.

**[0041]** Additives may also be included to enhance various material properties or to aid in the manufacturing process. These additives include, but are not limited to, any of the following exemplary additives: ethylene vinyl acetate (EVA), ethylene vinyl alcohol (EVOH), and plasticizers.

**[0042]** The foam layer 3 is attached to the paper stock uniformly during the manufacturing process. The gases trapped within the film of the foam layer 3 impart a high level of thermal insulation to the container wall. An important aspect of the gas containing foam layer 3 is to provide resistance to energy transfer. The amount of trapped gas is variable and depends upon a specified volume that will render the exterior of the container comfortable to hold for an average user. Therefore, the required amount of trapped air will generally vary according to the intended use of the container.

**[0043]** For instance, a container used to serve coffee (normally 88°C (190° F)) will need more resistance to energy flow than a similar container used to serve a relatively cool cup of soup (normally 74°C (165° F)). An additional benefit to the insulating layer is the ability of the container to keep the food or beverage at its serving temperature for a longer period of time.

**[0044]** The foam layer 3 can be either laminated to or extruded onto the paper stock 2. When the film is laminated, a gas containing film such as CA-20 manufactured by Sealed Air Corporation or other may be used. When the film is extruded onto the paper stock 2 a blowing agent is mixed into the polymer prior to extrusion. The incorporated blowing agent creates gas pockets within the film during the extruding process. The extrusion method offers the additional advantage of creating the product in one operational step.

**[0045]** The insulating foam layer 3 is preferably between 0.9 and 13.6 kg/307m<sup>2</sup> (2 and 30 lbs/3300 ft<sup>2</sup>), and more preferably between 2.3 and 6.8 kg/307 m<sup>2</sup> (5

and 15 lbs/ 3300 ft<sup>2</sup>). The density of the film is preferably between 0.16 and 0.47 KN/m<sup>3</sup> (1.0 and 3.0 lbs/ft<sup>3</sup>). The thickness of the insulating gas containing foam layer 3 is preferably between 127 and 762  $\mu\text{m}$  (5 and 30 mils), and more preferably between 254 and 508  $\mu\text{m}$  (10 and 20 mils). The foam layer 3 can be a gas containing film layer formed from a continuous single layer or lamination of films and foam.

**[0046]** Figure 3 is a cross sectional view of a container wall according to a second embodiment of the present invention. A film layer 4 is extruded, laminated, or coated in a position between the foam containing layer 3 and the beverage containing space 11. The foam layer 3 is therefore interposed between the paper stock 2 and the film layer 4. The film layer 4 will hereinafter be referred to as a PE layer 4. The PE layer 4 can be used as a barrier against moisture transmission and aids in seam sealing during container construction.

**[0047]** In a preferred embodiment, the foam layer 3 is first formed and then it is melt extruded, laminated or melt fused to the surface of the paper stock 2. The residual moisture held within the paper stock 2 which is characteristically relied upon in the related art, is not relied upon as the mechanism for creating the foam layer 3. The foam can also be extruded to the paper stock 2, but in each instance the foaming is created by mixing a blowing agent into the polymer prior to extrusion or foam creation. The incorporated blowing agent creates gas pockets within the film during the extruding process. The extruded method offers the advantage of directly creating the product in one operational step.

**[0048]** The foam layer 3 can also be treated in order to accept or conform with various printing inks. The foam layer 3 can be treated by various means well known in the industry such as, but not limited to: corona treatment, flame treatment, ozone treatment, coatings, etc.

**[0049]** Figure 4 is a cross sectional view of a container wall according to a third embodiment of the present invention. A PE layer 4 is extruded, laminated, or coated in a position interposed between the foam containing layer 3 and the paper stock 2. However, PE layer 4 can also be used as a barrier against moisture transmission and aids in seam sealing during container construction.

**[0050]** The PE layer 4, although not limited to, can be formed from any of the following exemplary materials: high density polyethylene (HDPE), low density polyethylene (LDPE), linear low density polyethylene (LLDPE), orientated polypropylene (OPP), etc. HDPE and LDPE are desirable materials in a preferred embodiment of the present invention.

**[0051]** Additives may also be included to enhance various material properties or to aid in the manufacturing process. These additives include, but are not limited to, any of the following exemplary additives: ethylene vinyl acetate (EVA), ethylene vinyl alcohol (EVOH), and plasticizers.

**[0052]** Figure 5 is a cross sectional view of a comparative insulated beverage container wall. A PE layer 4 has

been applied to an outside surface of the paper stock 2. The PE layer 4 can be laminated, extruded or coated onto the paper stock surface. The PE layer 4 also serves a barrier to the beverage or food placed within the container, and can also serve as a sealing mechanism. Alternatively, the PE layer 4 could be applied as the innermost layer, e.g. closest to the beverage containing space 11. Further, additional PE layers 4 can be applied to either the inside or outside surfaces of the container wall 1 as desired to add additional barriers to the liquid or heat sealed within the container. The PE layer 4 can be applied to the paper stock or over the foam.

**[0053]** A preferred coating material for additional coating layers for the present invention is an expanding foam. This expanding foam material is encapsulated isobutane in a polymeric shell. The expanding foam capsules are added to the coating with a small diameter. Upon drying the foam and increasing the heat to a certain temperature, the encapsulated isobutane changes from a liquid to a gas and the polymeric shell expands with the appropriate volumetric change.

**[0054]** The resulting expanded spheres or cavities have a very low density and low thermal conductivity. Expanded foam also has the advantage of creating a rough surface that will further reduce the contact area between layers in the container wall and therefore reduce heat transfer. A thin layer of the expanding foam coated onto the paper stock exterior is especially useful for roughening or for texturing to aid in gripping the container.

**[0055]** A preferred coating is a foamed coating. Foamed coating is a coating that utilizes entrained air. The dispersed air in the coating provides a low coating density and low thermal conductivity. The foamed coating also accepts and is easily processed to achieve surface modification. The foamed coating will therefore allow a rough or perforated surface to be created through the means of an embosser, press or other mechanical device.

**[0056]** Foam coating also has the ability to be used as a single coating, or may also act as the insulating coating and a printing coating simultaneously, depending on the application and desires of the end user.

**[0057]** The selected coating materials for the insulating coating are dispersed in an aqueous system with additional components added as necessary to provide ease of processing and application. Pigments such as silica, calcium carbonate, clay and synthetic pigments may be also used.

**[0058]** Binders are included to adhere the coating to the paper substrate. Typical binders may be selected from, but are not limited to, poly vinyl alcohol, SBR latex, starch, poly acrylates and other binders well known in the related art. Other additives may be included in the coating to aid in dispersion, rheology and coating handling. These additives include, but are not limited to, defoamers, dispersants, wetting agents, conductive polymers, styrene malefic anhydride, thickeners, etc.

**[0059]** An insulating coating can be applied that is be-

tween 0.9 and 13.6 kg/307 m<sup>2</sup> (2 and 30 lbs /3300 ft<sup>2</sup>), and more preferably between 2.3 and 6.8 kg/307 m<sup>2</sup> (5 and 15 lbs / 3300 ft<sup>2</sup>). A preferred thickness of the insulating coating is between 1 and 15 mils, most preferably between 76 and 254 μm (3 and 10 mils).

**[0060]** United States Patents Nos. 5,911,904 to Shih et al; 5,993,705 to Grischchenko et al.; and 6,085,970 to Sadlier, although directed toward distinct insulating container coatings and fabrication processes from that of the present invention, generally describe many of the manufacturing coating, heating and assembling processes that are commonly utilized in the paper cup/container stock art.

**[0061]** The preferred embodiments depicted in the accompanying figures are directed toward the application of a foam layer 3 toward or along the interior surface of a container (e.g. beverage-side of the container).

**[0062]** The inventors of the present invention have discovered highly favorable, and heretofore unexpected, results when testing was conducted of the various preferred embodiments of the present invention. For example, a beverage container 10 constructed with a container wall 1 having the construction shown in FIG. 3 has demonstrated extraordinary hold times, moisture inhibition and resistance to vapor transmission. Further, the inventors of the present invention have demonstrated that hold times are significantly increased with the embodiment shown in FIG. 3 as compared to providing a moisture foam layer 3 blown on the outside surface of the paper stock 2, such as the Perfec Touch™ cup sold by Georgia Pacific™.

**[0063]** As aforementioned, a quantitative measurement of the ability of a paper stock to withstand heat transfer between the beverage containing space and the outermost surface of the container is often referred to as hold time. With the foam layer 3 provided on the exterior surface of the paper stock 2, the heat of the beverage (e.g. coffee) contributes to heating and vaporizing of the residual moisture in the paper stock. Accordingly, how long one can comfortably hold the hot container 10, e.g. hold time, is significantly reduced.

**[0064]** The preferred embodiment shown in FIG. 3 appears to best inhibit heat transfer to the paper stock 2, thereby reducing heat transfer by providing a moisture vapor transmission rate barrier at the innermost surface which prevents heating by mass transfer of that vapor through the cupstock. Hold times were significantly increased with the preferred embodiments of the present invention.

**[0065]** FIG. 6 is a graphical view of experimental data representing actual and comparative hold times for embodiments of the present invention and commercial available products. Figure 7 is a cross sectional view of an insulating beverage container sleeve 12 according to the present invention. Figure 8 is a cross-sectional view of an insulated beverage container wall 1 or beverage container sleeve wall 1 according to another embodiment of the present invention.

**[0066]** It will be appreciated that an insulating beverage container sleeve 12 can readily incorporate any of the applicable embodiments of beverage container stock material (container wall) 1 shown in the accompanying drawings. An insulating beverage container sleeve 12 is often slipped over the outer surface of a beverage container such as that shown in FIG. 1. As seen in Figure 8, an intermediate layer 5 is provided between the paper stock 2 and foam layer 3. The intermediate layer 5 is applied to the paper stock as an extrusion, lamination, or coating. The purpose of the layer is to adhere the gas containing film layer 3 to the paper stock 2. However, the intermediate layer 5 can also be utilized as a barrier to moisture transmission and as an aid in seam sealing during sleeve construction. Typical materials used for intermediate layer 5 include, but are not limited to: high density polyethylene (HDPE), low density polyethylene (LDPE), linear low density polyethylene (LLDP), orientated polypropylene (OPP); and adhesives, such as hot melt adhesives, water based adhesives and solvent based adhesives, etc.

**[0067]** Additives known in the industry may be included to enhance certain properties or aid in processing and may include, but are not limited to: ethylene vinyl acetate (EVA), ethylene vinyl alcohol (EVOH), and plasticizers. Exterior layer 4 is applied to the paper stock to provide a surface which may have the following properties depending on end use, including but not limited to: materials accepting high quality graphics and printing inks, materials providing tactile feel, materials that change color with temperature, materials providing seam sealing capabilities, and materials providing a more secure gripping surface, etc. The sleeve 12 construction may be preferentially oriented with the foam material 3 toward the cup 11 surface and the paper surface 2, 4 facing outward, e.g. visible to the user.

**[0068]** FIG. 6 is a graphical view of experimental data representing actual and comparative hold times for embodiments of the present invention and commercial available products. FIG. 6 shows experimental hold times (measured in seconds) achieved for different samples. The various samples or beverage containers were filled with approximately 230 ml of water at approximately 90 ° C (194 ° F pour temperature).

**[0069]** In Table 1, Sample S2 is a container known as Insulair having a 381/381/381 $\mu$ m (15/15/15/ pt (1 pt = 1/1000 in.)) base paper/corrugated/base paper design. The container is essentially a paper exterior and interior with a corrugated core. Sample S5, Sample S6, and Sample S7 are test samples of the present invention incorporating a container wall 1 with construction similar to that shown in Fig. 3. Sample S5 is a 254  $\mu$ m (10 pt) foam 457 $\mu$ m (18 pt) base paper laminate. S6 is a 508 $\mu$ m (20 point) foam 457 $\mu$ m (18 pt) base paper laminate. S7 is a 762 $\mu$ m (30 pt) foam 457 $\mu$ m (18 pt) base paper laminate.

**[0070]** Sample S9 is a paper stock with a moisture blow polyethylene exterior such as the PerfecTouch™ container available from Fort James. Sample S10 is an

457 $\mu$ m (18 pt) paper cup. Sample S12 is a laminate foam 457 $\mu$ m (18 pt) base with 508 $\mu$ m (20 pt) polyethylene foam. Sample 14 is an 457  $\mu$ m (18 pt) paper with a 940 $\mu$ m (37 pt) sleeve utilizing MicroPearl™ coated on the exterior. Sample S16 is a 457 $\mu$ m (18 pt) paper with a 508 $\mu$ m (20 pt) laminated polyethylene foam.

**[0071]** Testing was conducted of different samples to determine average hold times after several iterations of testing. A control test person was used in many testing results to maintain data integrity. In alternative testing, several different control test persons were utilized.

**[0072]** Table I provides experimental test results of insulated cup hold time studies conducted at a pour temperature of 90°C and with approximately 230 ml. of water. Table I is directed toward the test results of the various samples. The various samples were rinsed out after each test with ambient water.

**[0073]** The invention being thus described, it will be obvious that the same may be varied in many ways. Such variations are not to be regarded as a departure from the scope of the invention, and all such modifications as would be obvious to one skilled in the art are intended to be included within the scope of the following claims.

## Claims

1. An insulated beverage container comprising:

a container wall (1) having an upper side portion (7), a lower side portion (8), and a bottom portion (9) engaging said lower side portion (8) to define a beverage containing space (11) inside the container wall (1);

wherein said container wall (1) comprises:

a paper stock layer (2) arranged along an exterior surface of said container wall (1);  
a laminated or extruded foam layer (3) arranged inside said paper stock layer; and  
a thin polyethylene film layer (4) also arranged inside said paper stock layer, and wherein either:

(A) the foam layer forms the innermost layer of the container wall and the thin polyethylene film layer (4) is sandwiched between the foam layer (3) and the paper stock layer (2); or  
(B) the thin polyethylene film layer (4) is applied onto the surface of the foam layer (3) such that the foam layer (3) is sandwiched between the paper stock layer (2) and the thin polyethylene film layer (4), whereby the thin polyethylene film layer (4) forms the innermost layer of the container wall.

2. The insulated beverage container according to claim 1, wherein said foam layer is foam formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene. 51  $\mu$ m (2 mils) and less than or equal to 254  $\mu$ m (10 mils).
3. The insulated beverage container according to claim 1 or 2, further comprising an insulating coating sandwiched between said foam layer and said paper stock layer. 10
4. The insulated beverage container according to any preceding claim, wherein the thin polyethylene film layer (4) is applied onto the surface of the foam layer (3) such that the foam layer (3) is sandwiched between the paper stock layer (2) and the thin polyethylene film layer (4), **characterized in that** the container wall (1) further comprises a second thin polyethylene film layer sandwiched between said foam layer and said paper stock. 15
5. The insulated beverage container according to any of claims 1 to 4, wherein said paper stock material has a thickness greater than or equal to 254  $\mu$ m (10 mils) and less than or equal to 660  $\mu$ m (26 mils). 20
6. An insulated beverage container sleeve comprising:
  - a bottomless container wall having a sidewall enclosing a beverage container space (12), wherein said sidewall comprises: 25
    - a paper stock layer (2) arranged along an exterior surface of said sidewall (1);
    - a laminated or extruded foam layer (3); and
    - a thin polyethylene film layer (4), 30

wherein the foam layer forms the innermost layer of the sidewall and the thin polyethylene film layer (4) is sandwiched between the foam layer (3) and the paper stock layer (2). 35
7. The insulated beverage container sleeve according to claim 6, wherein said foam layer is foam formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene. 40
8. The insulated beverage container sleeve according to claim 6 or 7, further comprising a printing layer, said printing layer forming a first exterior surface of said beverage container sleeve, wherein the printing layer is made from a material having high quality graphics printability or having a textured surface. 45
9. The insulated beverage container sleeve according to any of claims 6 to 8, wherein said paper stock material has a thickness greater than or equal to
10. An insulated beverage container stock material for making an insulated beverage container according to any of claims 1 to 3, comprising:
  - a paper stock layer forming a first surface layer of said stock material;
  - an extruded or laminated foam layer formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene, wherein the foam layer forms the second surface layer of said stock material opposite said paper stock layer; and
  - a polyethylene film layer sandwiched between said paper stock layer and said foam layer. 50
11. An insulated beverage container stock material for making an insulated beverage container according to any of claims 1 to 4, comprising:
  - a paper stock layer forming a first surface layer of said stock material;
  - an extruded or laminated foam layer formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene;
  - a polyethylene film layer sandwiched between said paper stock layer and said foam layer; and
  - a second polyethylene film layer sandwiching said foam layer between said first polyethylene film layer and said second polyethylene film layer. 55
12. The insulated beverage container stock material according to claim 10 or 11, wherein said paper stock material has a thickness greater than or equal to 254  $\mu$ m (10 mils) and less than or equal to 660  $\mu$ m (26 mils).
13. A method of producing an insulated beverage container stock material according to any of claims 10 to 12, said method comprising the steps of:
  - providing a paper stock material;
  - foaming a polymer selected from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene into a foam layer by mixing a blowing agent into the polymer prior to foaming;
  - applying a polyethylene film barrier layer to a surface of the paper stock;
  - applying the foam layer to said surface of the paper stock, whereby the polyethylene film barrier layer is interposed between said foam layer and the paper stock layer.



14. The method of claim 13, further comprising the step of applying a thermal insulating coating interposed between said foamed layer and said paper stock layer.
15. The method of claim 13, further comprising the step of applying a second polyethylene film in a position sandwiching said foam layer between said second film layer and said paper stock layer.

### Patentansprüche

1. Isolierter Getränkebehälter, aufweisend:

eine Behälterwand (1) mit einem oberen Seitenabschnitt (7), einem unteren Seitenabschnitt (8) und einem mit dem unteren Seitenabschnitt (8) verbundenen Bodenabschnitt (9) zur Festlegung eines Raums (11) für die Aufnahme eines Getränkes innerhalb der Behälterwand (1),

wobei die Behälterwand (1) eine an der Außenfläche der Behälterwand (1) angeordnete Schicht (2) aus Papiermaterial;  
eine innerhalb der Papiermaterialschiicht angeordnete kaschierte oder extrudierte Schaumstoffschiicht (3); und  
eine ebenfalls innerhalb der Papiermaterialschiicht angeordnete dünne Polyäthylenschiicht (4) aufweist und wobei entweder:

(A) die Schaumstoffschiicht die innerste Schicht der Behälterwand bildet und die dünne Polyäthylenschiicht (4) sandwichartig zwischen der Schaumstoffschiicht (3) und Papiermaterialschiicht (2) eingefügt ist oder  
(B) die dünne Polyäthylenschiicht (4) auf der Oberfläche der Schaumstoffschiicht (3) so angebracht ist, dass die Schaumstoffschiicht (3) sandwichartig zwischen der Papiermaterialschiicht (2) und der dünnen Polyäthylenschiicht (4) eingefügt ist und wobei die dünne Polyäthylenschiicht (4) die innerste Schicht der Behälterwand bildet.

2. Isolierter Getränkebehälter nach Anspruch 1, wobei die Schaumstoffschiicht aus Polyäthylen von hoher Dichte, Polyäthylen von niedriger Dichte, geradkettigem Polyäthylen von niedriger Dichte oder orientiertem Polypropylen bestehen kann.
3. Isolierter Getränkebehälter nach Anspruch 1 oder 2, der ferner eine sandwichartig zwischen der Schaumstoffschiicht und der Papiermaterialschiicht eingefügte isolierende Beschichtung aufweist.
4. Isolierter Getränkebehälter nach einem der vorste-

henden Ansprüche,  
wobei die dünne Polyäthylenschiicht (4) so auf der Oberfläche der Schaumstoffschiicht (3) angebracht wird, dass die Schaumstoffschiicht (3) sandwichartig zwischen der Papiermaterialschiicht (2) und der dünnen Polyäthylenschiicht (4) eingefügt ist, **dadurch gekennzeichnet, dass** die Behälterwand (1) ferner eine zweite dünne Polyäthylenschiicht aufweist, die sandwichartig zwischen der Schaumstoffschiicht und der Papiermaterialschiicht eingefügt ist.

5. Isolierter Getränkebehälter nach einem der Ansprüche 1 bis 4, wobei die Dicke der Papiermaterialschiicht größer oder gleich 254  $\mu\text{m}$  (10 mil) und kleiner oder gleich 660  $\mu\text{m}$  (26 mil) ist.

6. Manschette für isolierte Getränkebehälter, aufweisend:

eine Seitenwand ohne Boden, die einen Raum (12) zur Getränkeaufnahme umschließt, wobei die Seitenwand (1) aufweist:

eine an der Außenfläche der Seitenwand (1) angeordnete Papiermaterialschiicht (2), eine aufkaschierte oder extrudierte Schaumstoffschiicht (3); und  
eine dünne Polyäthylenschiicht (4), wobei die Schaumstoffschiicht die innerste Schicht der Seitenwand bildet und die dünne Polyäthylenschiicht (4) sandwichartig zwischen der Schaumstoffschiicht (3) und der Papiermaterialschiicht (2) eingefügt ist.

7. Manschette für isolierte Getränkebehälter nach Anspruch 6, wobei die Schaumstoffschiicht aus Polyäthylen mit hoher Dichte, Polyäthylen mit niedriger Dichte, geradkettigem Polyäthylen von niedriger Dichte oder orientiertem Polypropylen gebildet wird.

8. Manschette für isolierte Getränkebehälter nach Anspruch 6 oder 7, ferner aufweisend eine bedruckbare Schicht, die eine erste Außenfläche der Manschette für isolierte Getränkebehälter bildet, wobei die bedruckbare Schicht aus einem Material von hoher Qualität für grafischen Druck besteht oder eine Oberflächentextur aufweist.

9. Manschette für isolierte Getränkebehälter nach einem der Ansprüche 6 bis 8, wobei die Dicke des Papierschichtmaterials größer oder gleich 51  $\mu\text{m}$  (2 mil) und kleiner oder gleich 254  $\mu\text{m}$  (10 mil) ist.

10. Material zur Herstellung isolierter Getränkebehälter nach einem der Ansprüche 1 bis 3, aufweisend:

eine Papiermaterialschiicht zur Ausbildung einer

ersten Außenfläche dieses Materials,  
eine extrudierte oder aufkaschierte Schaum-  
stoffschicht aus Polyäthylen von hoher Dichte,  
Polyäthylen von niedriger Dichte, geradketti-  
gem Polyäthylen von niedriger Dichte oder ori-  
entiertem Polypropylen, wobei die Schaumstoff-  
schicht die zweite der Papiermaterialschi-  
cht gegenüber gelegene Außenfläche des Materials  
bildet; und  
eine Polyäthylenfilmschicht, die sandwichartig  
zwischen der Papiermaterialschi-  
cht und der  
Schaumstoffschicht eingefügt ist.

**11. Material zur Herstellung isolierter Getränkebehälter  
nach einem der Ansprüche 1 bis 4, aufweisend:**

eine Papiermaterialschi-  
cht zur Ausbildung einer  
ersten Außenfläche dieses Materials;  
eine extrudierte oder aufkaschierte Schaum-  
stoffschicht aus Polyäthylen von hoher Dichte,  
Polyäthylen von niedriger Dichte, geradketti-  
gem Polyäthylen von niedriger Dichte oder ori-  
entiertem Polypropylen; und  
eine sandwichartig zwischen der Papiermateri-  
alschicht und der Schaumstoffschicht eingefügte  
Polyäthylenfilmschicht; und  
eine zweite Polyäthylenfilmschicht, wobei die  
Schaumstoffschicht sandwichartig zwischen  
der ersten Polyäthylenfilmschicht und der zwei-  
ten Polyäthylenfilmschicht eingebettet ist.

**12. Material zur Herstellung isolierter Getränkebehälter  
nach einem der Ansprüche 10 oder 11, wobei die  
Dicke des Papierschi-  
chtmaterials größer oder gleich  
254 µm (10 mil) und kleiner oder gleich 660 µm (26  
mil) ist.**

**13. Verfahren zur Herstellung von Material für isolierte  
Getränkebehälter nach einem der Ansprüche 10 bis  
12, aufweisend folgende Schritte:**

Bereitstellung eines Papiermaterials, der Ver-  
schäumung eines aus Polyäthylen von hoher  
Dichte, Polyäthylen von niedriger Dichte, gerad-  
kettigem Polyäthylen von niedriger Dichte oder  
orientiertem Polypropylen ausgewählten Poly-  
mers zu einer Schaumstoffschicht durch Einmi-  
schen eines Treibmittels in das Polymer vor dem  
Verschäumen;  
Aufbringung einer aus einem Polyäthylenfilm  
bestehenden Sperrschicht auf einer Oberfläche  
des Papiermaterials;  
Aufbringung der Schaumstoffschicht auf der  
Oberfläche des Papiermaterials, wobei die  
Sperrschicht aus Polyäthylenfilm zwischen der  
Schaumstoffschicht und der Papiermateri-  
alschicht eingefügt wird.

**14. Verfahren nach Anspruch 13, das ferner den Schritt  
der Anbringung einer wärmeisolierenden Beschich-  
tung zwischen der Schaumstoffschicht und der Pa-  
piermaterialschi-  
cht einschließt.**

**15. Verfahren nach Anspruch 13, das ferner den Schritt  
der Anbringung eines zweiten Polyäthylenfilms ein-  
schließt, wobei die Schaumstoffschicht sandwichar-  
tig zwischen der zweiten Filmschicht und der Papier-  
materialschi-  
cht eingebettet wird.**

**Revendications**

**1. Récipient isolé pour boisson comprenant :**

une paroi de récipient (1), ayant une partie laté-  
rale supérieure (7), une partie latérale inférieure  
(8) et une partie de fond (9) entrant en prise avec  
ladite partie latérale inférieure (8) pour définir un  
espace (11) contenant la boisson à l'intérieur de  
la paroi de récipient (1) ;

où ladite paroi de récipient (1) comprend :

une couche (2) de produit de papier, disposée  
le long d'une surface extérieure de ladite paroi  
de récipient (1) ;  
une couche (3) de mousse contrecollée ou ex-  
trudée, disposée à l'intérieur de ladite couche  
de produit de papier ; et  
une couche mince (4) de film de polyéthylène,  
elle aussi disposée à l'intérieur de ladite couche  
de produit de papier,  
et dans lequel :

(A) la couche de mousse forme la couche  
la plus intérieure de la paroi de récipient, et  
la couche mince (4) de film de polyéthylène  
est intercalée entre la couche de mousse  
(3) et la couche (2) de produit de papier ;  
ou bien  
(B) la couche mince (4) de film de polyéthylène  
est appliquée sur la surface de la cou-  
che de mousse (3) de telle sorte que la cou-  
che de mousse (3) soit intercalée entre la  
couche (2) de produit de papier et la couche  
mince (4) de film de polyéthylène, la couche  
mince (4) de film de polyéthylène formant  
alors la couche la plus intérieure de la paroi  
de récipient.

**2. Récipient isolé pour boisson selon la revendication  
1, dans lequel ladite couche de mousse est une  
mousse formée à partir de polyéthylène haute den-  
sité, de polyéthylène basse densité, de polyéthylène  
basse densité linéaire ou de polypropylène orienté.**

3. Récipient isolé pour boisson selon la revendication 1 ou 2, qui comprend en outre un revêtement isolant intercalé entre ladite couche de mousse et ladite couche de produit de papier.

4. Récipient isolé pour boisson selon l'une quelconque des revendications précédentes, dans lequel la couche mince (4) de film de polyéthylène est appliquée sur la surface de la couche de mousse (3) de telle sorte que la couche de mousse (3) soit intercalée entre la couche (2) de produit de papier et la couche mince (4) de film de polyéthylène, **caractérisé en ce que** la paroi de récipient (1) comprend en outre une deuxième couche mince de film de polyéthylène intercalée entre ladite couche de mousse et ledit produit de papier.

5. Récipient isolé pour boisson selon l'une quelconque des revendications 1 à 4, dans lequel ledit produit de papier a une épaisseur supérieure ou égale à 254  $\mu\text{m}$  (10 mils) et inférieure ou égale à 660  $\mu\text{m}$  (26 mils).

6. Manchon pour récipient isolé pour boisson, comprenant

une paroi de récipient sans fond, ayant une paroi latérale enfermant un espace (12) de récipient pour boisson, où ladite paroi latérale comprend :

une couche (2) de produit de papier disposée le long d'une surface extérieure de ladite paroi latérale (1) ;  
une couche (3) de mousse contrecollée ou extrudée ; et  
une couche mince (4) de film de polyéthylène,  
où la couche de mousse forme la couche la plus intérieure de la paroi latérale, et la couche mince de film de polyéthylène est intercalée entre la couche de mousse (3) et la couche (2) de produit de papier.

7. Manchon pour récipient isolé pour boisson selon la revendication 6, dans lequel ladite couche de mousse est une mousse formée à partir de polyéthylène haute densité, de polyéthylène basse densité, de polyéthylène basse densité linéaire ou de polypropylène orienté.

8. Manchon pour récipient isolé pour boisson selon la revendication 6 ou 7, qui comprend en outre une couche imprimable, ladite couche imprimable formant une première surface extérieure dudit manchon pour récipient pour boisson, la couche imprimable étant constituée d'un matériau apte à imprimer des graphiques de haute qualité, ou ayant une surface texturée.

9. Manchon pour récipient isolé pour boisson selon l'une quelconque des revendications 6 à 8, dans lequel ledit produit de papier a une épaisseur supérieure ou égale à 51  $\mu\text{m}$  (2 mils) et inférieure ou égale à 254  $\mu\text{m}$  (10 mils).

10. Matériau de base pour récipient isolé pour boisson, pour fabriquer un récipient isolé pour boisson selon l'une quelconque des revendications 1 à 3, qui comprend :

une couche de produit de papier formant une première couche superficielle dudit matériau de base ;

une couche de mousse extrudée ou contrecollée formée à partir de polyéthylène haute densité, de polyéthylène basse densité, de polyéthylène basse densité linéaire ou de polypropylène orienté, où la couche de mousse forme la deuxième couche superficielle dudit matériau de base, opposée à ladite couche de produit de papier ; et

une couche de film de polyéthylène intercalée entre ladite couche de produit de papier et ladite couche de mousse.

11. Matériau de base pour récipient isolé pour boisson, pour fabriquer un récipient isolé pour boisson selon l'une quelconque des revendications 1 à 4, qui comprend :

une couche de produit de papier formant une première couche superficielle dudit matériau de base ;

une couche de mousse extrudée ou contrecollée formée à partir de polyéthylène haute densité, de polyéthylène basse densité, de polyéthylène basse densité linéaire ou de polypropylène orienté ;

une couche de film de polyéthylène intercalée entre ladite couche de produit de papier et ladite couche de mousse ; et

une deuxième couche de film de polyéthylène qui intercale ladite couche de mousse entre ladite première couche de film de polyéthylène et ladite deuxième couche de film de polyéthylène.

12. Matériau de base pour récipient isolé pour boisson selon la revendication 10 ou 11, dans lequel ledit produit de papier a une épaisseur supérieure ou égale à 254  $\mu\text{m}$  (10 mils) et inférieure ou égale à 660  $\mu\text{m}$  (26 mils).

13. Procédé de production d'un matériau de base pour récipient isolé pour boisson selon l'une quelconque des revendications 10 à 12, ledit procédé comprenant les étapes consistant :

à mettre à disposition un matériau de produit de papier ;

à expanser un polymère choisi parmi le polyéthylène haute densité, le polyéthylène basse densité, le polyéthylène basse densité linéaire ou le polypropylène orienté, pour obtenir une couche de mousse par incorporation par mélange d'un agent porogène dans le polymère avant l'expansion ;

à appliquer une couche barrière de film de polyéthylène à une surface du produit de papier ;

à appliquer la couche de mousse sur ladite surface du produit de papier, la couche barrière de film de polyéthylène étant de ce fait intercalée entre ladite couche de mousse et la couche de produit de papier.

14. Procédé selon la revendication 13, qui comprend en outre l'étape consistant à appliquer un revêtement isolant thermique intercalé entre ladite couche expansée et ladite couche de produit de papier.

15. Procédé selon la revendication 13, qui comprend en outre l'étape consistant à appliquer un deuxième film de polyéthylène en un point permettant d'intercaler ladite couche de mousse entre ladite deuxième couche de film et ladite couche de produit de papier.

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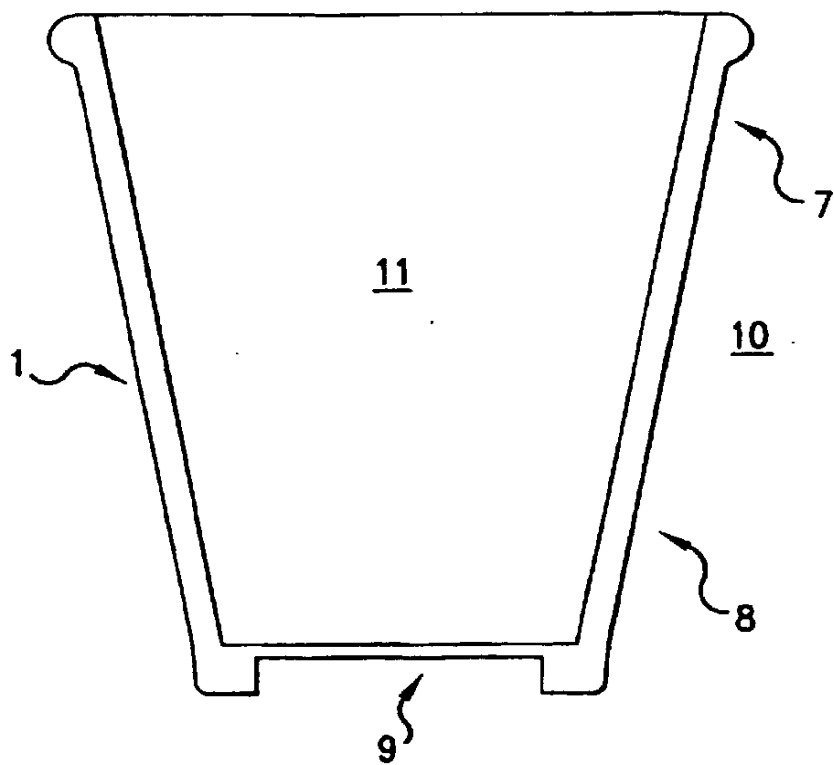


FIG.1

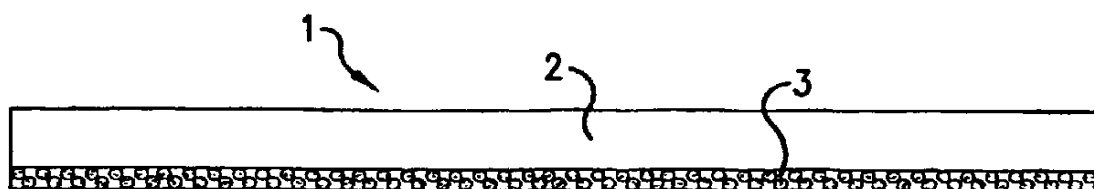


FIG.2

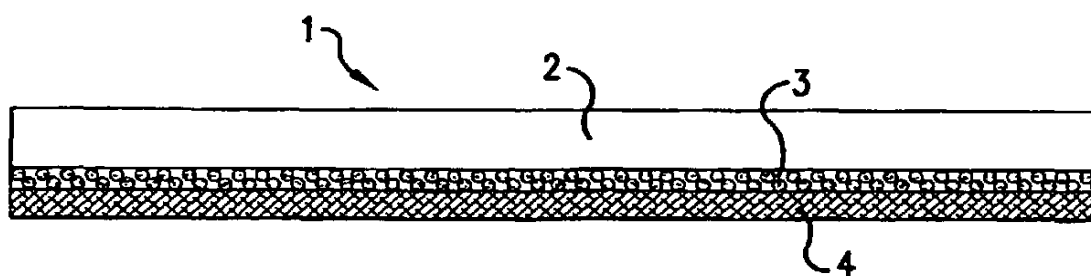


FIG.3

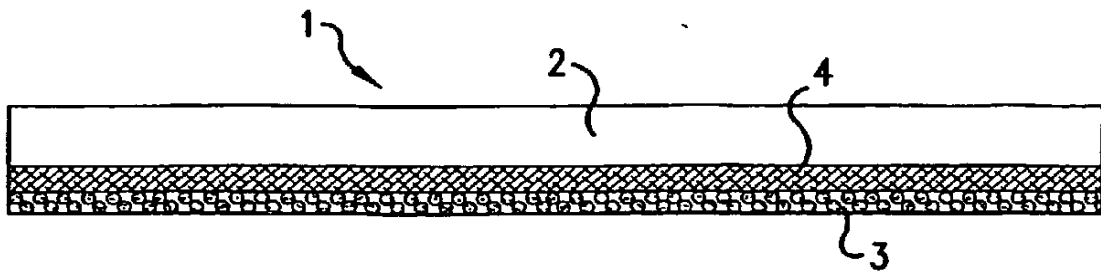


FIG.4

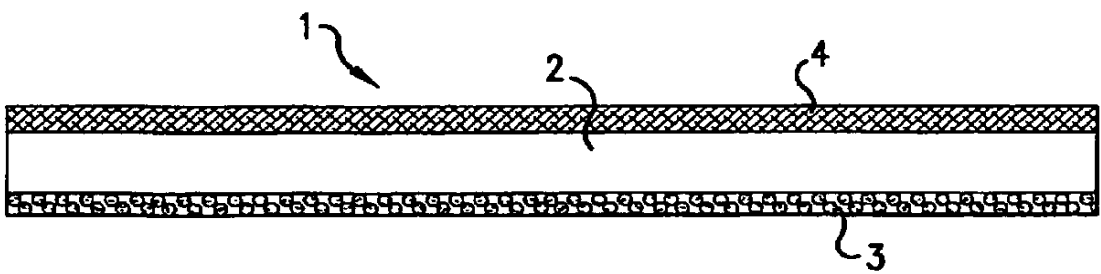
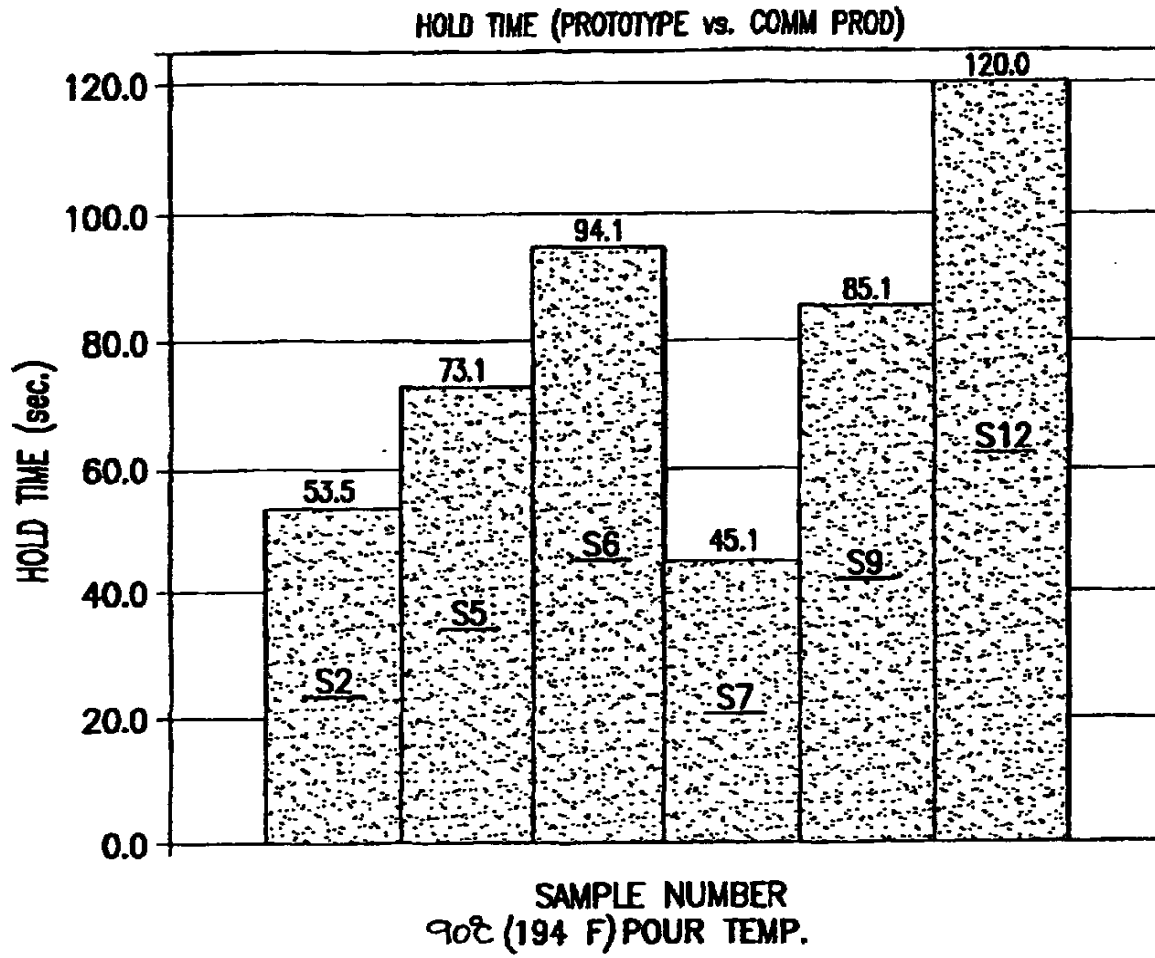


FIG.5



**FIG.6**



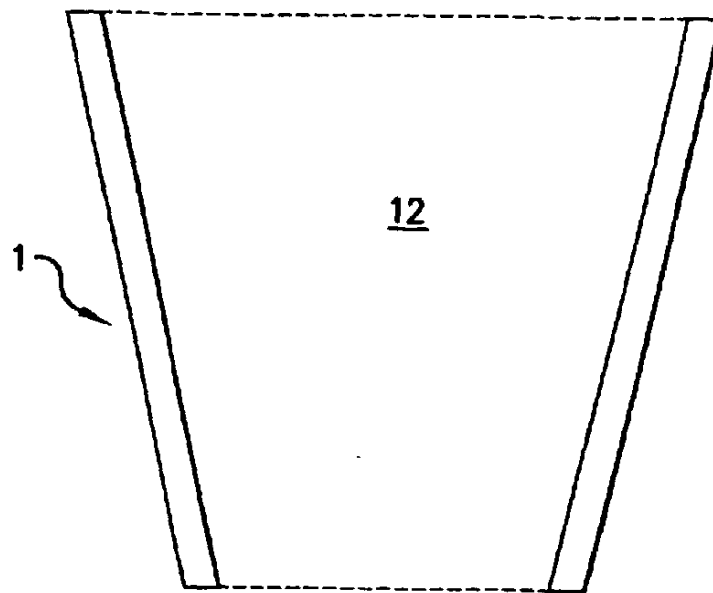


FIG. 7

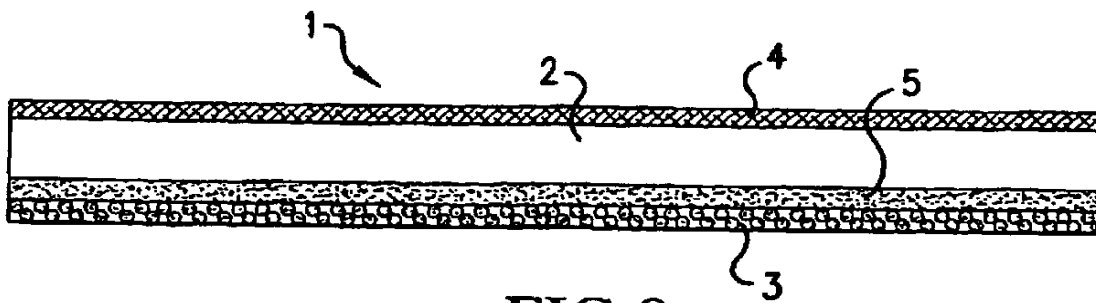


FIG. 8

(19)



(11)

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(12)

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(54) **INSULATED BEVERAGE OR FOOD CONTAINER**

ISOLIERTER GETRÄNKE- ODER LEBENSMITTELBEHÄLTER

RECIPIENT ISOLE POUR BOISSONS ET ALIMENTS

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• **PATENT ABSTRACTS OF JAPAN vol. 2000, no.**  
**15, 6 April 2001 (2001-04-06) -& JP 2000 335548 A**  
**(TOPPAN PRINTING CO LTD), 5 December 2000**  
**(2000-12-05)**

**EP 1 404 590 B2**

## Description

### BACKGROUND OF THE INVENTION

#### FIELD OF THE INVENTION

[0001] The present invention relates to an apparatus and method for insulating beverage containers and container stock material. In particular, the present invention relates to an insulated, paper-based beverage container or stock material having improved insulation properties and a method of producing these insulated containers or stock materials.

#### DESCRIPTION OF THE BACKGROUND ART

[0002] Current standard paper cup stock permits excessive heat transfer through the wall of an insulated beverage container. Accordingly, a user's hand becomes uncomfortably or sometimes even painfully hot when excessive heat transfer is permitted through the container wall. This may require the user to be inconvenienced by having to release the container due to the excessive heat of the container's contents. An analogous but opposite situation can occur with very cold beverages, where heat transfer from a user's hand is transferred rapidly to the contents of the container.

[0003] United States Patent No. 4,435,344 to Ioka describes a method for producing an insulating composite paper container having a body member and a bottom member. The body member is formed of paper coated or laminated with a thermoplastic synthetic resin film. A surface of the body member is then heated to form a foamed polyethylene heat-insulating layer on either or both of inner and outer surfaces of the container's body member. The heat-insulated body member is then attached to the bottom member.

[0004] United States Patent Nos. 6,030,476 and 5,840,139 to Geddes et al. describe a method for producing insulating beverage containers or cups, stock material and containers made therefrom. A stock material includes a base layer, an insulating layer formed on a portion of the base layer, and a printed pattern/mineral oil applied to the insulating layer. The insulating layer is formed from a thermoplastic synthetic resin film. U.S. Patent No. 6,030,476 describes a polyethylene foam taught on the outside surface of the paper cup.

[0005] European Patent Application EP 0940240 A2 describes a heat insulating paper cup with targeted insulation in areas where printed matter exists. The body member of the cup is coated on its outside surface with a foamable synthetic resin and on its inside surface with an inside surface laminate of a synthetic resin effective to prevent liquid penetration. The bottom panel member is optionally coated on its upper surface with a foamed or an unfoamed synthetic resin. Printed matter is provided prior to foaming of the synthetic resin on the outer surface of the cup with water-based ink. Further, the low

density polyethylene is foamed by vaporizing the water contained in the paper stock.

[0006] European Patent application EP 1060879 A2 describes a heat insulating paper cup having a body member partially or fully coated on its outside surface with a foamed low density polyethylene and coated on its inside surface with an unfoamed modified low density polyethylene.

[0007] United States Patent Application US-A-5,952,068 describes a single walled insulating paper cup having a body member fully or partially coated with a thin layer of polythene on its inside surface and coated fully or partially coated with a single or multiple layers of insulation that comprises a syntactic foam (a foam that contains insulating particles that are held in place by an acrylic resin binder) on the outside surface.

[0008] Japanese Patent Application JP2000-335548 A describes a heat insulating paper cup having a body member formed from a composite paper, in which paper is stuck to both sides of a foam resin layer, wherein the inner surface of the container is coated with a polyethylene resin layer.

[0009] However, the devices and methods of the background art suffer from the following disadvantages. Other known designs sacrifice the outside printability of the cup to provide insulation or do not provide adequate insulation properties. As described above, many designs necessitate application of printed material prior to the manufacture of the paper cup, thereby limiting the ability to print or graphically enhance the cups after they have been manufactured.

[0010] The related art has not yet achieved insulated paper stock that is capable of effectively impeding heat transfer between the contents of the container and the exterior. In addition, adequate thermal insulation is not achieved from the related art in a manner that is cost effective.

#### SUMMARY OF THE INVENTION

[0011] The present invention overcomes the shortcomings associated with conventional devices and methods, and achieves other advantages not realized by conventional devices and methods.

[0012] It is an aspect of the present invention to provide an insulated beverage container, sleeve or stock material that reduces the energy transfer through a container wall, offers increased functionality and usefulness.

[0013] It is an aspect of the present invention to provide a container, sleeve, or stock material having superior hold times and pre-disposed to high quality printing and graphics.

[0014] The present invention is a recognition, in part, that the ability to produce blank paper cups, sleeves or stock material that can be printed/graphically enhanced is desirable. This invention permits a superior insulating cup product to be made from standardized manufacturing processes.

[0015] According to a first aspect of the present invention, an insulated beverage container is provided that comprises:

a container wall having an upper side portion, a lower side portion, and a bottom portion engaging said lower side portion to define a beverage containing space inside the container wall;

wherein said container wall comprises:

a paper stock layer arranged along an exterior surface of said container wall;  
a laminated or extruded foam layer arranged inside said paper stock layer; and  
a thin polyethylene film layer also arranged inside said paper stock layer, and wherein either:

(A) the foam layer forms the innermost layer of the container wall and the thin polyethylene film layer is sandwiched between the foam layer and the paper stock layer; or  
(B) the thin polyethylene film layer is applied onto the surface of the foam layer such that the foam layer is sandwiched between the paper stock layer and the thin polyethylene film layer, whereby the thin polyethylene film layer forms the innermost layer of the container wall.

[0016] Optionally two thin polythene film layers can be used, one on each side of the foam layer. Also, optionally the foam layer can be adhered directly or indirectly to the paper stock layer by melt extrusion, lamination or foam extrusion.

[0017] In accordance with a further aspect of the present invention, an insulated beverage container stock material for making an insulated beverage container is provided as defined in the accompanying claims.

[0018] In accordance with another aspect of the present invention, a method of producing an insulated beverage container stock material according to the invention is provided, wherein said method comprises the following steps:

providing a paper stock material;  
foaming a polymer selected from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene into a foam layer by mixing a blowing agent into the polymer prior to foaming;  
applying a polyethylene film barrier layer to a surface of the paper stock;  
applying the foam layer to said surface of the paper stock, whereby the polyethylene film barrier layer is interposed between said foam layer and the paper stock layer.

[0019] Further scope of the applicability of the present

invention will become apparent from the detailed description given hereinafter. However, it should be understood that the detailed description and specific examples, while indicating preferred embodiments of the invention, are given by way of illustration only, since various changes and modifications within the scope of the invention as described in the claims will become apparent to those skilled in the art from this detailed description.

## 10 BRIEF DESCRIPTION OF THE DRAWINGS

[0020] The present invention will become more fully understood from the detailed description given hereinafter and the accompanying drawings which are given by way of illustration only, and thus are not limitative of the present invention, and wherein:

[0021] Figure 1 is a side cross-sectional view of an insulated beverage container according to the present invention;

[0022] Figure 2 is a cross-sectional view of a comparative insulated beverage container wall or sleeve;

[0023] Figure 3 is a cross-sectional view of an insulated beverage container wall according to a first embodiment of the present invention;

[0024] Figure 4 is a cross-sectional view of an insulated beverage container wall according to a second embodiment of the present invention;

[0025] Figure 5 is a cross-sectional view of a comparative insulated beverage container wall;

[0026] Figure 6 is a graphical view of experimental data representing actual and comparative hold times for embodiments of the present invention and commercial available products;

## 35 DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

[0027] The present invention is directed toward an insulated beverage container or cup, the container stock material, and a method of producing insulated beverage containers or stock materials that utilize a polyethylene foam layer extruded or laminated to a surface of a food or beverage paper stock. The present invention is described in greater detail hereinafter with reference to the accompanying drawings.

[0028] Figures 3 and 4 are cross-sectional views of an insulated beverage container wall 11 according to various embodiments of the present invention. One of ordinary skill in the art will appreciate that an insulated container 10 as shown in Figure 1 will readily incorporate each of the beverage container walls depicted in Figures 3 and 4. While the following description is directed toward a cup, the techniques of this invention can be applied to any number of containers or surfaces, for instance a beverage container insulating beverage sleeve or stock material can be constructed from any of the embodiments shown in the accompanying drawings.

[0029] Figure 1 is a side cross-sectional view of an

insulated beverage container 10 according to the present invention. The insulated beverage container includes a container wall 1 having an upper side portion 7, a lower side portion 8 and a bottom portion 9. A beverage containing space 11 is formed between the container wall's 1 upper side portion 7, lower side portion 8 and bottom portion 9.

**[0030]** As aforementioned, current standard paper cup stock allows excessive heat to transfer through the wall of the container. This results in a user's hand becoming uncomfortably or sometimes even painfully hot or cold when grasping a hot or cold container. A quantitative measurement of the ability of a paper stock to withstand heat transfer between the beverage containing space and the outermost surface of the container is often referred to as hold time. It will be appreciated that the present invention significantly improves the hold time of paper-based stock beverage containers over the related art.

**[0031]** The present invention utilizes a gas containing film adhered or selectively adhered to the surface of a paper stock. The gas containing film layer provides resistance to heat transfer through the container wall 1. The present invention provides an insulating container construction and a method of producing this construction which reduces the energy transfer through the container wall, providing increased functionality and usefulness.

**[0032]** Figure 2 is a cross-sectional view of a comparative insulated beverage container wall or sleeve 1. A beverage container wall or sleeve 1 includes a paper stock 2, and an extruded or laminated foam layer 3. The paper stock 2 provides structural rigidity and forms the desired shape of the container 10 or a portion of a sleeve wall. The extruded or laminated foam layer 3 is adhered to an inner surface (e.g. facing the beverage containing space 11) of the paper stock 2 and performs the function of a gas containing film layer. The foam layer 3 is designed to provide thermal insulation properties to the container.

**[0033]** The paper stock 2 is standard paper used for making beverage cups and other food containers. The paper stock 2 may be chosen with a thickness that provides optimized physical characteristics for cup construction. Important physical characteristics include fold strength, stiffness, tear and tensile strength.

**[0034]** A desired paper thickness is chosen such that the resultant thickness of the finished cup wall 1 does not negatively impact converting, handling or finished cup properties. A typical paper stock 2 for beverage and food containers range from 254 to 1016  $\mu\text{m}$  (10 to 40 mils) in a paper stock 2 thickness, and more particularly from 254 to 660  $\mu\text{m}$  (10 mils to 26 mils) in thickness in a preferred embodiment for the present invention. Additional criteria affecting paper stock selection includes appearance and cost. A smooth, bleached-white paper may be chosen to enhance the print quality and the appeal of the cup or a brown kraft stock may be chosen for economy.

**[0035]** The extruded or laminated foam layer 3 is applied to the paper stock 2 as an extrusion, lamination, or

it is melted or fused. The purpose of the extruded or laminated foam layer 3 is to provide thermal insulation properties, to contain liquids and to provide heat sealing. However, the extruded or laminated foam layer 3 can also be used as a barrier to moisture transmission and further aids in seam sealing during container construction. In the case of an insulating beverage sleeve, the foam layer 3 is a gas containing layer that provides resistance to heat transfer through the sleeve wall.

**[0036]** The extruded or laminated foam layer 3, although not limited to, can be formed from any of the following exemplary materials: high density polyethylene (HDPE), low density polyethylene (LDPE), linear low density polyethylene (LLDPE), orientated polypropylene (OPP), etc. HDPE and LDPE are desirable materials in a preferred embodiment of the present invention.

**[0037]** Additives may also be included to enhance various material properties or to aid in the manufacturing process. These additives include, but are not limited to, any of the following exemplary additives: ethylene vinyl acetate (EVA), ethylene vinyl alcohol (EVOH), and plasticizers.

**[0038]** The foam layer 3 is attached to the paper stock uniformly during the manufacturing process. The gases trapped within the film of the foam layer 3 impart a high level of thermal insulation to the container wall. An important aspect of the gas containing foam layer 3 is to provide resistance to energy transfer. The amount of trapped gas is variable and depends upon a specified volume that will render the exterior of the container comfortable to hold for an average user. Therefore, the required amount of trapped air will generally vary according to the intended use of the container.

**[0039]** For instance, a container used to serve coffee (normally 88°C (190° F)) will need more resistance to energy flow than a similar container used to serve a relatively cool cup of soup (normally 74°C (165° F)). An additional benefit to the insulating layer is the ability of the container to keep the food or beverage at its serving temperature for a longer period of time.

**[0040]** The foam layer 3 can be either laminated to or extruded onto the paper stock 2. When the film is laminated, a gas containing film such as CA-20 manufactured by Sealed Air Corporation or other may be used. When the film is extruded onto the paper stock 2 a blowing agent is mixed into the polymer prior to extrusion. The incorporated blowing agent creates gas pockets within the film during the extruding process. The extrusion method offers the additional advantage of creating the product in one operational step.

**[0041]** The insulating foam layer 3 is preferably between 0.9 and 13.6 kg/307m<sup>2</sup> (2 and 30 lbs/3300 ft<sup>2</sup>), and more preferably between 2.3 and 6.8 kg/307 m<sup>2</sup> (5 and 15 lbs/ 3300 ft<sup>2</sup>). The density of the film is preferably between 0.16 and 0.47 KN/m<sup>3</sup> (1.0 and 3.0 lbs/ft<sup>3</sup>). The thickness of the insulating gas containing foam layer 3 is preferably between 127 and 762  $\mu\text{m}$  (5 and 30 mils), and more preferably between 254 and 508  $\mu\text{m}$  (10 and

20 mils). The foam layer 3 can be a gas containing film layer formed from a continuous single layer or lamination of films and foam.

**[0042]** Figure 3 is a cross sectional view of a container wall according to a first embodiment of the present invention. A film layer 4 is extruded, laminated, or coated in a position between the foam containing layer 3 and the beverage containing space 11. The foam layer 3 is therefore interposed between the paper stock 2 and the film layer 4. The film layer 4 will hereinafter be referred to as a PE layer 4. The PE layer 4 can be used as a barrier against moisture transmission and aids in seam sealing during container construction.

**[0043]** In a preferred embodiment, the foam layer 3 is first formed and then it is melt extruded, laminated or melt fused to the surface of the paper stock 2. The residual moisture held within the paper stock 2 which is characteristically relied upon in the related art, is not relied upon as the mechanism for creating the foam layer 3. The foam can also be extruded to the paper stock 2, but in each instance the foaming is created by mixing a blowing agent into the polymer prior to extrusion or foam creation. The incorporated blowing agent creates gas pockets within the film during the extruding process. The extruded method offers the advantage of directly creating the product in one operational step.

**[0044]** The foam layer 3 can also be treated in order to accept or conform with various printing inks. The foam layer 3 can be treated by various means well known in the industry such as, but not limited to: corona treatment, flame treatment, ozone treatment, coatings, etc.

**[0045]** Figure 4 is a cross sectional view of a container wall according to a second embodiment of the present invention. A PE layer 4 is extruded, laminated, or coated in a position interposed between the foam containing layer 3 and the paper stock 2. However, PE layer 4 can also be used as a barrier against moisture transmission and aids in seam sealing during container construction.

**[0046]** The PE layer 4, although not limited to, can be formed from any of the following exemplary materials: high density polyethylene (HDPE), low density polyethylene (LDPE), linear low density polyethylene (LLDPE), orientated polypropylene (OPP), etc. HDPE and LDPE are desirable materials in a preferred embodiment of the present invention.

**[0047]** Additives may also be included to enhance various material properties or to aid in the manufacturing process. These additives include, but are not limited to, any of the following exemplary additives: ethylene vinyl acetate (EVA), ethylene vinyl alcohol (EVOH), and plasticizers.

**[0048]** Figure 5 is a cross sectional view of a comparative insulated beverage container wall. A PE layer 4 has been applied to an outside surface of the paper stock 2. The PE layer 4 can be laminated, extruded or coated onto the paper stock surface. The PE layer 4 also serves as a barrier to the beverage or food placed within the container, and can also serve as a sealing mechanism. Al-

ternatively, the PE layer 4 could be applied as the innermost layer, e.g. closest to the beverage containing space 11. Further, additional PE layers 4 can be applied to either the inside or outside surfaces of the container wall 1 as desired to add additional barriers to the liquid or heat sealed within the container. The PE layer 4 can be applied to the paper stock or over the foam.

**[0049]** A preferred coating material for additional coating layers for the present invention is an expanding foam.

This expanding foam material is encapsulated isobutane in a polymeric shell. The expanding foam capsules are added to the coating with a small diameter. Upon drying the foam and increasing the heat to a certain temperature, the encapsulated isobutane changes from a liquid to a gas and the polymeric shell expands with the appropriate volumetric change.

**[0050]** The resulting expanded spheres or cavities have a very low density and low thermal conductivity. Expanded foam also has the advantage of creating a rough surface that will further reduce the contact area between layers in the container wall and therefore reduce heat transfer. A thin layer of the expanding foam coated onto the paper stock exterior is especially useful for roughening or for texturing to aid in gripping the container.

**[0051]** A preferred coating is a foamed coating. Foamed coating is a coating that utilizes entrained air. The dispersed air in the coating provides a low coating density and low thermal conductivity. The foamed coating also accepts and is easily processed to achieve surface modification. The foamed coating will therefore allow a rough or perforated surface to be created through the means of an embosser, press or other mechanical device.

**[0052]** Foam coating also has the ability to be used as a single coating, or may also act as the insulating coating and a printing coating simultaneously, depending on the application and desires of the end user.

**[0053]** The selected coating materials for the insulating coating are dispersed in an aqueous system with additional components added as necessary to provide ease of processing and application. Pigments such as silica, calcium carbonate, clay and synthetic pigments may be also used.

**[0054]** Binders are included to adhere the coating to the paper substrate. Typical binders may be selected from, but are not limited to, poly vinyl alcohol, SBR latex, starch, poly acrylates and other binders well known in the related art. Other additives may be included in the coating to aid in dispersion, rheology and coating handling. These additives include, but are not limited to, defoamers, dispersants, wetting agents, conductive polymers, styrene malefic anhydride, thickeners, etc.

**[0055]** An insulating coating can be applied that is between 0.9 and 13.6 kg/307 m<sup>2</sup> (2 and 30 lbs /3300 ft<sup>2</sup>), and more preferably between 2.3 and 6.8 kg/307 m<sup>2</sup> (5 and 15 lbs / 3300 ft<sup>2</sup>). A preferred thickness of the insulating coating is between 1 and 15 mils, most preferably between 76 and 254µm (3 and 10 mils).

**[0056]** United States Patents Nos. 5,911,904 to Shih et al.; 5,993,705 to Grischchenko et al.; and 6,085,970 to Sadlier, although directed toward distinct insulating container coatings and fabrication processes from that of the present invention, generally describe many of the manufacturing coating, heating and assembling processes that are commonly utilized in the paper cup/container stock art.

**[0057]** The preferred embodiments depicted in the accompanying figures are directed toward the application of a foam layer 3 toward or along the interior surface of a container (e.g. beverage-side of the container).

**[0058]** The inventors of the present invention have discovered highly favorable, and heretofore unexpected, results when testing was conducted of the various preferred embodiments of the present invention. For example, a beverage container 10 constructed with a container wall 1 having the construction shown in FIG. 3 has demonstrated extraordinary hold times, moisture inhibition and resistance to vapor transmission. Further, the inventors of the present invention have demonstrated that hold times are significantly increased with the embodiment shown in FIG. 3 as compared to providing a moisture foam layer 3 blown on the outside surface of the paper stock 2, such as the Perfect Touch™ cup sold by Georgia Pacific™.

**[0059]** As aforementioned, a quantitative measurement of the ability of a paper stock to withstand heat transfer between the beverage containing space and the outermost surface of the container is often referred to as hold time. With the foam layer 3 provided on the exterior surface of the paper stock 2, the heat of the beverage (e.g. coffee) contributes to heating and vaporizing of the residual moisture in the paper stock. Accordingly, how long one can comfortably hold the hot container 10, e.g. hold time, is significantly reduced.

**[0060]** The preferred embodiment shown in FIG. 3 appears to best inhibit heat transfer to the paper stock 2, thereby reducing heat transfer by providing a moisture vapor transmission rate barrier at the innermost surface which prevents heating by mass transfer of that vapor through the cupstock. Hold times were significantly increased with the preferred embodiments of the present invention.

**[0061]** FIG. 6 is a graphical view of experimental data representing actual and comparative hold times for embodiments of the present invention and commercial available products.

**[0062]** It will be appreciated that an insulating beverage container sleeve 12 can readily incorporate any of the applicable embodiments of beverage container stock material (container wall) 1 shown in the accompanying drawings. An insulating beverage container sleeve 12 is often slipped over the outer surface of a beverage container such as that shown in FIG. 1. As seen in Figure 8, an intermediate layer 5 is provided between the paper stock 2 and foam layer 3. The intermediate layer 5 is applied to the paper stock as an extrusion, lamination,

or coating. The purpose of the layer is to adhere the gas containing film layer 3 to the paper stock 2. However, the intermediate layer 5 can also be utilized as a barrier to moisture transmission and as an aid in seam sealing during sleeve construction. Typical materials used for intermediate layer 5 include, but are not limited to: high density polyethylene (HDPE), low density polyethylene (LDPE), linear low density polyethylene (LLDP), orientated polypropylene (OPP); and adhesives, such as hot melt adhesives, water based adhesives and solvent based adhesives, etc.

**[0063]** Additives known in the industry may be included to enhance certain properties or aid in processing and may include, but are not limited to: ethylene vinyl acetate (EVA), ethylene vinyl alcohol (EVOH), and plasticizers. Exterior layer 4 is applied to the paper stock to provide a surface which may have the following properties depending on end use, including but not limited to: materials accepting high quality graphics and printing inks, materials providing tactile feel, materials that change color with temperature, materials providing seam sealing capabilities, and materials providing a more secure gripping surface, etc. The sleeve 12 construction may be preferentially oriented with the foam material 3 toward the cup 11 surface and the paper surface 2, 4 facing outward, e.g. visible to the user.

**[0064]** FIG. 6 is a graphical view of experimental data representing actual and comparative hold times for embodiments of the present invention and commercial available products. FIG. 6 shows experimental hold times (measured in seconds) achieved for different samples. The various samples or beverage containers were filled with approximately 230 ml of water at approximately 90 ° C (194 ° F pour temperature).

**[0065]** Sample S2 is a container known as Insulair having a 381/381/381 μm (15/15/15/ pt (1 pt = 1/1000 in.)) base paper/corrugated/base paper design. The container is essentially a paper exterior and interior with a corrugated core. Sample S5, Sample S6, and Sample S7 are test samples of the present invention incorporating a container wall 1 with construction similar to that shown in Fig. 3. Sample S5 is a 254 μm (10 pt) foam 457 μm (18 pt) base paper laminate. S6 is a 508 μm (20 point) foam 457 μm (18 pt) base paper laminate. S7 is a 762 μm (30 pt) foam 457 μm (18 pt) base paper laminate.

**[0066]** Sample S9 is a paper stock with a moisture blow polyethylene exterior such as the PerfectTouch™ container available from Fort James. Sample S12 is a laminate foam 457 μm (18 pt) base with 508 μm (20 pt) polyethylene foam.

**[0067]** Testing was conducted of different samples to determine average hold times after several iterations of testing. A control test person was used in many testing results to maintain data integrity. In alternative testing, several different control test persons were utilized.

**[0068]** Table I provides experimental test results of insulated cup hold time studies conducted at a pour temperature of 90°C and with approximately 230 ml. of water.

Table I is directed toward the test results of the various samples. The various samples were rinsed out after each test with ambient water.

[0069] The invention being thus described, it will be obvious that the same may be varied in many ways. Such variations are not to be regarded as a departure from the scope of the invention, and all such modifications as would be obvious to one skilled in the art are intended to be included within the scope of the following claims.

## Claims

### 1. An insulated beverage container comprising:

a container wall (1) having an upper side portion (7), a lower side portion (8), and a bottom portion (9) engaging said lower side portion (8) to define a beverage containing space (11) inside the container wall (1);  
wherein said container wall (1) comprises:

a paper stock layer (2) arranged along an exterior surface of said container wall (1);  
a laminated or extruded foam layer (3) arranged inside said paper stock layer; and  
a thin polyethylene film layer (4) also arranged inside said paper stock layer,

and wherein either:

(A) the foam layer forms the innermost layer of the container wall and the thin polyethylene film layer (4) is sandwiched between the foam layer (3) and the paper stock layer (2); or  
(B) the thin polyethylene film layer (4) is applied onto the surface of the foam layer (3) such that the foam layer (3) is sandwiched between the paper stock layer (2) and the thin polyethylene film layer (4), whereby the thin polyethylene film layer (4) forms the innermost layer of the container wall.

### 2. The insulated beverage container according to claim 1, wherein said foam layer is foam formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene.

### 3. The insulated beverage container according to claim 1 or 2, further comprising an insulating coating sandwiched between said foam layer and said paper stock layer.

### 4. The insulated beverage container according to any preceding claim, wherein the thin polyethylene film layer (4) is applied onto the surface of the foam layer

(3) such that the foam layer (3) is sandwiched between the paper stock layer (2) and the thin polyethylene film layer (4), **characterized in that** the container wall (1) further comprises a second thin polyethylene film layer sandwiched between said foam layer and said paper stock.

### 5. The insulated beverage container according to any of claims 1 to 4, wherein said paper stock material has a thickness greater than or equal to 254 $\mu\text{m}$ (10 mils) and less than or equal to 660 $\mu\text{m}$ (26 mils).

### 6. An insulated beverage container stock material for making an insulated beverage container according to any of claims 1 to 3, comprising:

a paper stock layer forming a first surface layer of said stock material, said paper stock layer having a thickness of from 254 to 660  $\mu\text{m}$  (10 mils to 26 mils);

an extruded or laminated foam layer formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene, wherein the foam layer forms the second surface layer of said stock material opposite said paper stock layer, said foam layer having a thickness between 127 and 762  $\mu\text{m}$  (5 and 30 mils); and

a polyethylene film layer sandwiched between said paper stock layer and said foam layer.

### 7. An insulated beverage container stock material for making an insulated beverage container according to claim 4, comprising:

a paper stock layer forming a first surface layer of said stock material;

an extruded or laminated foam layer formed from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene;

a polyethylene film layer sandwiched between said paper stock layer and said foam layer; and  
a second polyethylene film layer sandwiching said foam layer between said first polyethylene film layer and said second polyethylene film layer.

### 8. The insulated beverage container stock material according to claim 7, wherein said paper stock material has a thickness greater than or equal to 254 $\mu\text{m}$ (10 mils) and less than or equal to 660 $\mu\text{m}$ (26 mils).

### 9. A method of producing an insulated beverage container stock material according to any of claims 6 to 8, said method comprising the steps of:

providing a paper stock material;



- foaming a polymer selected from high density polyethylene, low density polyethylene, linear low density polyethylene, or oriented polypropylene into a foam layer by mixing a blowing agent into the polymer prior to foaming; applying a polyethylene film barrier layer to a surface of the paper stock; applying the foam layer to said surface of the paper stock, whereby the polyethylene film barrier layer is interposed between said foam layer and the paper stock layer.
10. The method of claim 9, further comprising the step of applying a thermal insulating coating interposed between said foamed layer and said paper stock layer.
11. The method of claim 9, further comprising the step of applying a second polyethylene film in a position sandwiching said foam layer between said second film layer and said paper stock layer.
- Patentansprüche**
1. Isolierter Getränkebehälter, umfassend:
- eine Behälterwandung (1), mit einem oberen Seitenabschnitt (7), einem unteren Seitenabschnitt (8) und einem Bodenabschnitt (9), der mit dem unteren Seitenabschnitt (8) in Verbindung ist, um einen Getränkeaufnahme­raum (11) innerhalb der Behälterwandung (1) zu definieren;
- wobei die Behälterwandung (1) umfasst:
- eine Papiermaterials­schicht (2), die entlang einer Außenoberfläche der Behälterwandung (1) angeordnet ist;
- eine kaschierte oder extrudierte Schaumstoffschicht (3), die innerhalb der Papiermaterials­schicht (2) angeordnet ist; und
- eine dünne Polyethylenfoliens­schicht (4), die ebenfalls innerhalb der Papiermaterials­schicht (2) angeordnet ist, und wobei ent­weder:
- A) die Schaumstoffschicht die innerste Schicht der Behälterwandung bildet und die dünne Polyethylenfoliens­schicht (4) sandwichartig zwischen der Schaumstoffschicht (3) und der Papiermaterials­schicht (2) angeordnet ist; oder
- B) die dünne Polyethylenfoliens­schicht (4) auf die Oberfläche der Schaumstoffschicht (3) aufgebracht wird, so dass die Schaumstoffschicht (3) sandwichartig zwischen der Papiermaterials­schicht (2) und der dün­nen Polyethylenfoliens­schicht (4) angeordnet ist, wo­durch die dünne Polyethylenfoliens­schicht (4) die innerste Schicht der Be­hälterwandung bildet.
2. Isolierter Getränkebehälter nach Anspruch 1, wobei die Schaumstoffschicht aus Polyethylen hoher Dichte, Polyethylen geringer Dichte, linearem Polyethylen geringer Dichte oder orientiertem Polypropylen geschäumt wird.
3. Isolierter Getränkebehälter nach Anspruch 1 oder 2, ferner umfassend eine Isolierbeschichtung, die sandwichartig zwischen der Schaumstoffschicht und der Papiermaterials­schicht angeordnet ist.
4. Isolierter Getränkebehälter nach einem der vorhergehenden Ansprüche, wobei die dünne Polyethylenfoliens­schicht (4) auf die Oberfläche der Schaumstoffschicht (3) aufgebracht wird, so dass die Schaumstoffschicht (3) sandwichartig zwischen der Papiermaterials­schicht (2) und der dün­nen Polyethylenfoliens­schicht (4) angeordnet ist, **dadurch gekennzeichnet, dass** die Behälterwandung (1) ferner eine zweite dünne Polyethylenfoliens­schicht umfasst, die sandwichartig zwischen der Schaumstoffschicht und dem Papiermaterial angeordnet ist.
5. Isolierter Getränkebehälter nach einem der Ansprüche 1 bis 4, wobei das Papiermaterial eine Dicke hat, die größer oder gleich 254 µm (10 mil) und kleiner oder gleich 660 µm (26 mil) ist.
6. Isolier-Getränkebehälter-Bahnmaterial zum Herstellen eines isolierten Getränkebehälters nach einem der Ansprüche 1 bis 3, umfassend:
- eine Papiermaterials­schicht, die eine erste Ober­flächenschicht des Bahnmaterials bildet, wobei die Papiermaterials­schicht eine Dicke von 254 µm bis 660 µm (10 mil bis 26 mil) hat;
- eine extrudierte oder kaschierte Schaumstoffschicht, die aus Polyethylen hoher Dichte, Polyethylen geringer Dichte, linearem Polyethylen geringer Dichte oder orientiertem Polypropylen gebildet ist, wobei die Schaumstoffschicht die zweite Oberflächenschicht des Bahnmaterials gegenüber der Papiermaterials­schicht bildet, wo­bei die Schaumstoffschicht eine Dicke zwischen 127 und 762 µm (5 und 30 mil) hat; und
- eine Polyethylenfoliens­schicht, die sandwichartig zwischen der Papiermaterials­schicht und der Schaumstoffschicht angeordnet ist.
7. Isolier-Getränkebehälter-Bahnmaterial zum Herstellen eines isolierten Getränkebehälters nach Anspruch 4, umfassend:

- eine Papiermaterialschrift, die eine erste Oberflächenschicht des Bahnmaterials bildet;  
 eine extrudierte oder kaschierte Schaumstoffschicht, die aus Polyethylen hoher Dichte, Polyethylen geringer Dichte, linearem Polyethylen geringer Dichte oder orientiertem Polypropylen gebildet ist;  
 eine Polyethylenfolienschrift, die sandwichartig zwischen der Papiermaterialschrift und der Schaumstoffschicht angeordnet ist; und  
 eine zweite Polyethylenfolienschrift, welche die Schaumstoffschicht sandwichartig zwischen der ersten Polyethylenfolienschrift und der zweiten Polyethylenfolienschrift anordnet.
8. Isolier-Getränkebehälter-Bahnmaterial nach Anspruch 7, wobei das Papiermaterial eine Dicke hat, die größer oder gleich 254  $\mu\text{m}$  (20 mil) und kleiner oder gleich 660  $\mu\text{m}$  (26 mil) ist.
9. Verfahren zum Herstellen eines Isolier-Getränkebehälter-Bahnmaterials nach einem der Ansprüche 6 bis 8, wobei das Verfahren die folgenden Schritte umfasst:
- Vorsehen eines Papiermaterials;  
 Schäumen eines Polymers, der aus Polyethylen hoher Dichte, Polyethylen geringer Dichte, linearem Polyethylen geringer Dichte oder orientiertem Polypropylen ausgewählt ist, zu einer Schaumstoffschicht durch Mischen eines Treibmittels unter das Polymer vor dem Schäumen;  
 Aufbringen einer Polyethylenfolien-Sperrschicht auf eine Oberfläche des Papiermaterials;  
 Aufbringen der Schaumstoffschicht auf die Oberfläche des Papiermaterials, wodurch die Polyethylenfolien-Sperrschicht zwischen der Schaumstoffschicht und der Papiermaterialschrift angeordnet wird.
10. Verfahren nach Anspruch 9, ferner umfassend den Schritt des Aufbringens einer thermischen Isolationsbeschichtung, die zwischen der geschäumten Schicht und der Papiermaterialschrift angeordnet wird.
11. Verfahren nach Anspruch 9, ferner umfassend den Schritt des Aufbringens einer zweiten Polyethylenfolie in einer Position, in der die Schaumstoffschicht sandwichartig zwischen der zweiten Folienschicht und der Papiermaterialschrift angeordnet wird.

## Revendications

1. Récipient isolé pour boisson comprenant :

une paroi de récipient (1), ayant une partie latérale supérieure (7), une partie latérale inférieure (8) et une partie de fond (9) entrant en prise avec ladite partie latérale inférieure (8) pour définir un espace (11) contenant la boisson à l'intérieur de la paroi de récipient (1) ;

où ladite paroi de récipient (1) comprend :

une couche (2) de produit de papier, disposée le long d'une surface extérieure de ladite paroi de récipient (1) ;  
 une couche (3) de mousse contrecollée ou extrudée, disposée à l'intérieur de ladite couche de produit de papier ; et  
 une couche mince (4) de film de polyéthylène, elle aussi disposée à l'intérieur de ladite couche de produit de papier,

et dans lequel :

(A) la couche de mousse forme la couche la plus intérieure de la paroi de récipient, et la couche mince (4) de film de polyéthylène est intercalée entre la couche de mousse (3) et la couche (2) de produit de papier ; ou bien  
 (B) la couche mince (4) de film de polyéthylène est appliquée sur la surface de la couche de mousse (3) de telle sorte que la couche de mousse (3) soit intercalée entre la couche (2) de produit de papier et la couche mince (4) de film de polyéthylène, la couche mince (4) de film de polyéthylène formant alors la couche la plus intérieure de la paroi de récipient.

2. Récipient isolé pour boisson suivant la revendication 1, dans lequel ladite couche de mousse est une mousse formée à partir de polyéthylène haute densité, de polyéthylène basse densité, de polyéthylène basse densité linéaire ou de polypropylène orienté.
3. Récipient isolé pour boisson suivant la revendication 1 ou 2, qui comprend en outre un revêtement isolant intercalé entre ladite couche de mousse et ladite couche de produit de papier.
4. Récipient isolé pour boisson suivant l'une quelconque des revendications précédentes, dans lequel la couche mince (4) de film de polyéthylène est appliquée sur la surface de la couche de mousse (3) de telle sorte que la couche de mousse (3) soit intercalée entre la couche (2) de produit de papier et la couche mince (4) de film de polyéthylène, **caractérisé en ce que** la paroi de récipient (1) comprend en outre une deuxième couche mince de film de polyéthylène intercalée entre ladite couche de mousse et ledit produit de papier.

5. Récipient isolé pour boisson selon l'une quelconque des revendications 1 à 4, dans lequel ledit produit de papier a une épaisseur supérieure ou égale à 254  $\mu\text{m}$  (10 mils) et inférieure ou égale à 660  $\mu\text{m}$  (26 mils).

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6. Matériau de base pour récipient isolé pour boisson, pour fabriquer un récipient isolé pour boisson suivant l'une quelconque des revendications 1 à 3, qui comprend :

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une couche de produit de papier formant une première couche superficielle dudit matériau de base, cette couche de produit de papier ayant une épaisseur de 254 à 660  $\mu\text{m}$  (10 à 26 mils) ;  
une couche de mousse extrudée ou contrecollée formée à partir de polyéthylène haute densité, de polyéthylène basse densité, de polyéthylène basse densité linéaire ou de polypropylène orienté, où la couche de mousse forme la deuxième couche superficielle dudit matériau de base, opposée à ladite couche de produit de papier, la couche de mousse ayant une épaisseur comprise entre 127 et 762  $\mu\text{m}$  (5 et 30 mils) ; et  
une couche de film de polyéthylène intercalée entre ladite couche de produit de papier et ladite couche de mousse.

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7. Matériau de base pour récipient isolé pour boisson, pour fabriquer un récipient isolé pour boisson suivant la revendication 4, qui comprend :

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une couche de produit de papier formant une première couche superficielle dudit matériau de base ;  
une couche de mousse extrudée ou contrecollée formée à partir de polyéthylène haute densité, de polyéthylène basse densité, de polyéthylène basse densité linéaire ou de polypropylène orienté ;  
une couche de film de polyéthylène intercalée entre ladite couche de produit de papier et ladite couche de mousse ; et  
une deuxième couche de film de polyéthylène qui intercale ladite couche de mousse entre ladite première couche de film de polyéthylène et ladite deuxième couche de film de polyéthylène.

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8. Matériau de base pour récipient isolé pour boisson suivant la revendication 7, dans lequel ledit produit de papier a une épaisseur supérieure ou égale à 254  $\mu\text{m}$  (10 mils) et inférieure ou égale à 660  $\mu\text{m}$  (26 mils).

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9. Procédé de production d'un matériau de base pour récipient isolé pour boisson suivant l'une quelconque des revendications 6 à 8, ledit procédé compre-

nant les étapes consistant :

à mettre à disposition un matériau de produit de papier ;

à expander un polymère choisi parmi le polyéthylène haute densité, le polyéthylène basse densité, le polyéthylène basse densité linéaire ou le polypropylène orienté, pour obtenir une couche de mousse par incorporation par mélange d'un agent porogène dans le polymère avant l'expansion ;

à appliquer une couche barrière de film de polyéthylène à une surface du produit de papier ;  
à appliquer la couche de mousse sur ladite surface du produit de papier, la couche barrière de film de polyéthylène étant de ce fait intercalée entre ladite couche de mousse et la couche de produit de papier.

10. Procédé suivant la revendication 9, comprenant en outre le stade d'application d'un revêtement isolant thermique entre la couche que l'on a fait mousser et la couche de produit de papier.

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11. Procédé suivant la revendication 9, qui comprend en outre l'étape consistant à appliquer un revêtement isolant thermique intercalé entre ladite couche expansée et ladite couche de produit de papier.

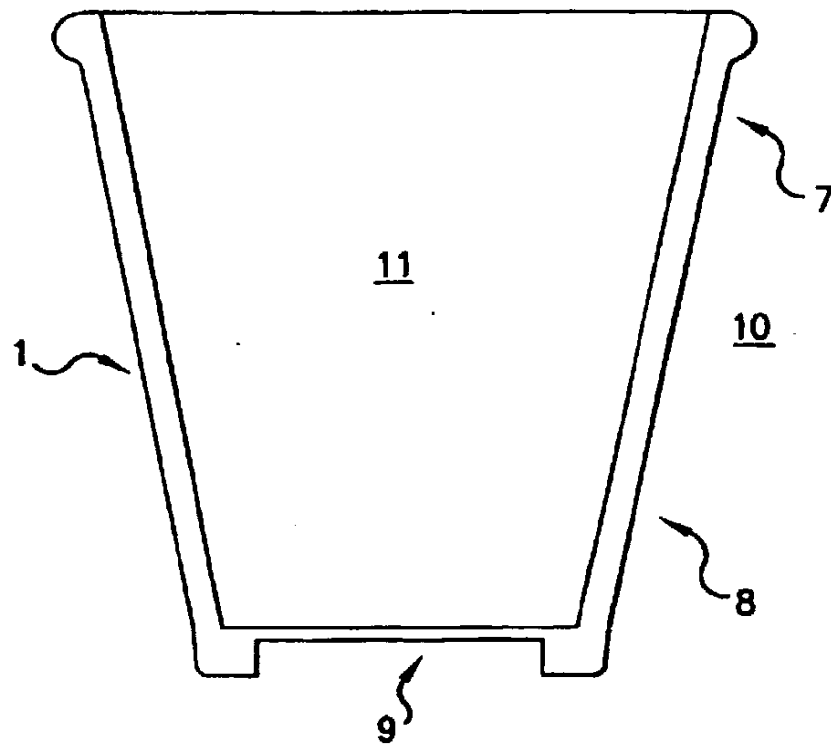


FIG.1

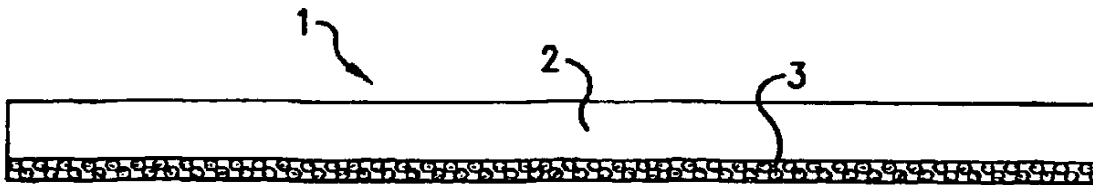


FIG.2

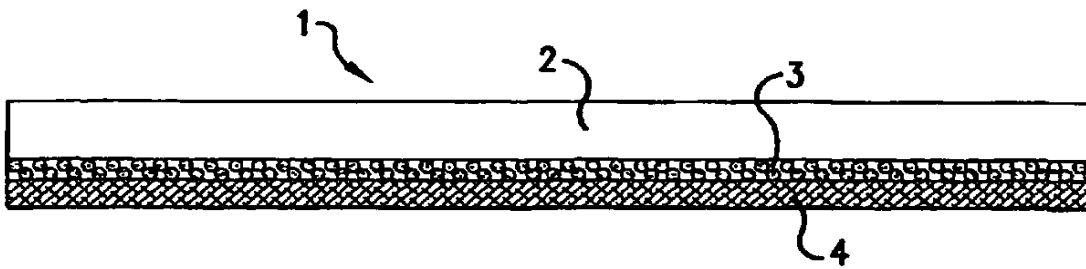


FIG.3

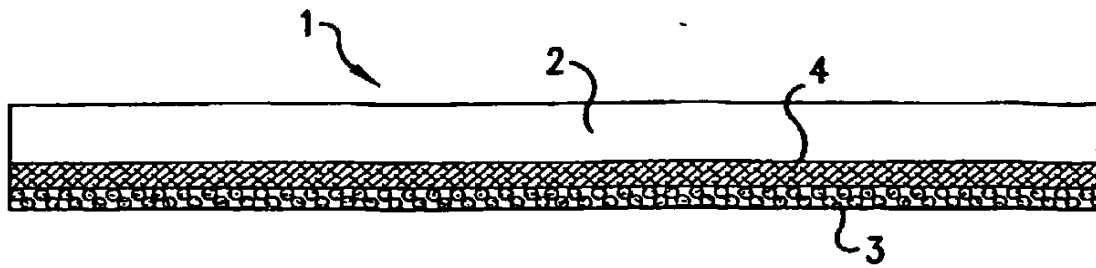


FIG.4

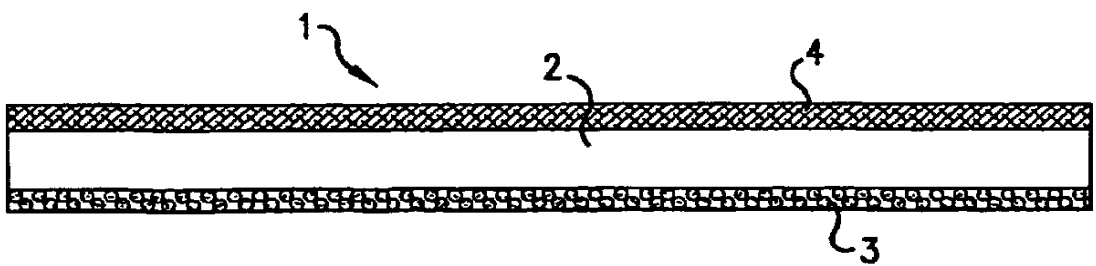
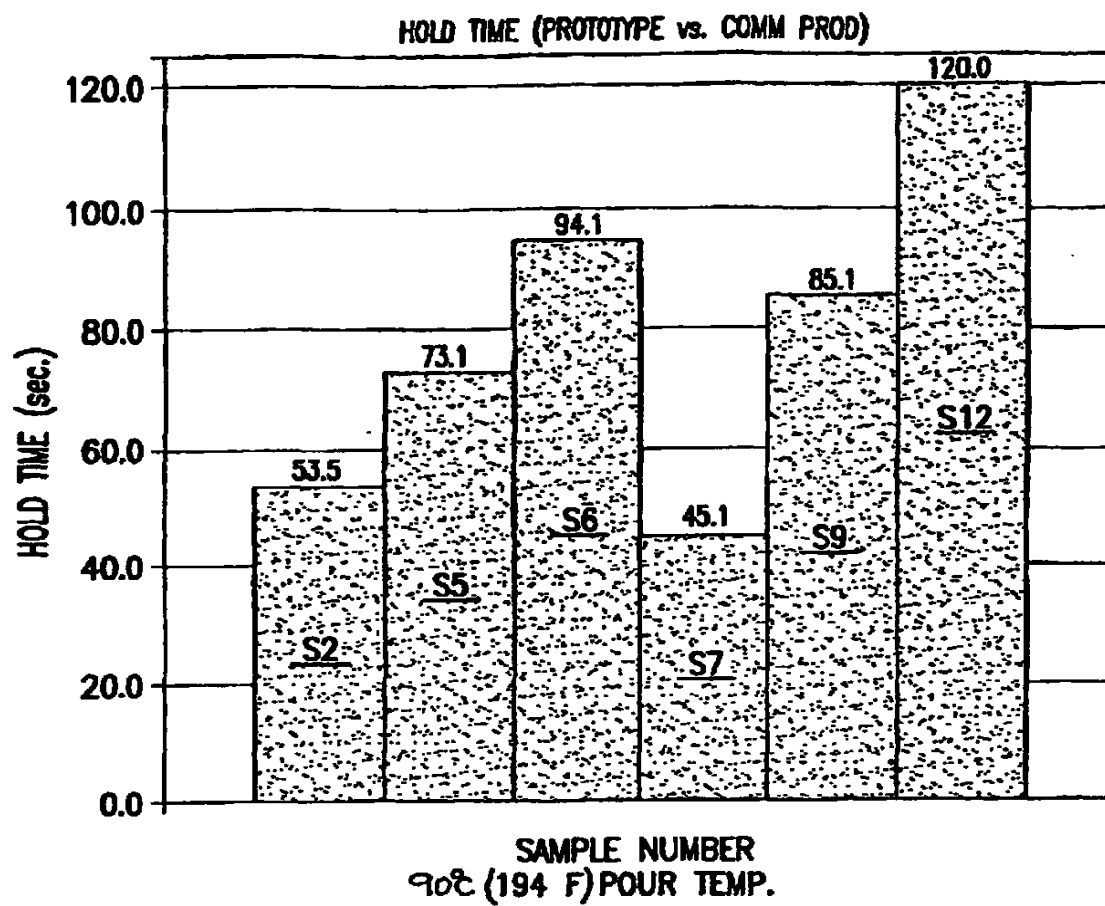


FIG.5



**FIG.6**

**REFERENCES CITED IN THE DESCRIPTION**

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